Was The Vietnam War Worth It?–Four Veterans Give Opinions

By JACK SCHICHT
Democrat-Capital Staff Writer

As the Vietnam War seemingly fizzles to an end, at least for the U.S., one of the questions that was continuously asked by many American during the war's duration seems even more appropriate now, as government officials report peace in Vietnam may come soon.

"Was it all worth it?"

Four Sedalia area Army veterans, all in their 20s, gave their opinions of the war.

"Was it all worth it?" repeated Roger Brock, a student at State Fair Community College and a helicopter door gunner in Vietnam in 1969-70. "It was a totally wasted war. I'm glad they're finally ending it."

Brock, who says he is as patriotic as anyone and plans to join the Army again after he graduates from college, is not an exception to the typical recent veteran; rather, he is an example, according to Brock himself and the three other veterans.

They are Jim Reed Jr., who works at Reed and Son Jewelers and served as a platoon sergeant in Vietnam in 1968; Tom Gardner, an insurance agent and former ground trooper in Vietnam in 1967-68; and Mark Dirks, a student at State Fair Community College who served in Korea in 1969.

"When I was in Vietnam, there weren't too many guys who enjoyed being there," Brock said. "The ones who did enjoy the fighting and killing are probably still in the Army waiting for another war."

All four of the veterans were critical — each to a different degree — of the American involvement in Vietnam. None of them said he was opposed to the troop withdrawals in recent years and each of them indicated that his experience in the Army was not totally without value.

"I wouldn't want to go through it again," said Reed. "I learned a lot about life while I was in the Army. I made some good friends, too."

Dirks is the only one of the four who did not serve in Vietnam. Nevertheless, he saw action in Korea and even drew combat pay.

"It's not as calm in Korea as everybody thinks it is," he said, citing an instance a few years ago in which 11 American soldiers were killed near the North Korean border. "I guess it's a well-kept secret," he said.

None of the veterans cited the 50,000 American soldiers killed in Vietnam as a reason for Americans to stay there "until the job is done."

According to Gardner, whether or not the U.S. accomplishes anything in Vietnam is secondary to preventing more Americans from dying there.

"Yeah, I guess a lot of people will say our efforts over there were all in vain if we pull out," he said. "But we better get out while the going is good."

Reed said, "One of the best ideas on the war I heard was made by one of the senators. We should leave and declare that we won the war."

In recent years veterans' organizations against the war have been formed throughout the country. These organizations are quite different from the behavior of the veterans of the Korean War and World War II, who limited their fraternal activities to the local V.F.W. and American Legion. What caused the veteran of the Vietnam War to be so ideologically different from the veterans of the two previous wars?

"In this war no one rallied the American people together and convinced them that we ought to win it," said Dirks, who also served as a drill instructor at Fort Leonard Wood. "Besides, militarily, it was a different kind of war."

Brock expanded on Dirks' statement: "It's pretty hard to fight an enemy when the people you're supposed to be fighting for steal your supplies. You couldn't get a lot of the supplies you needed from the Army, but they could be bought on the 'black market.'

"Also, it's tough to fight an enemy when the orders are not to shoot unless shot at. Why did the American soldier continue to fight? Because we were committed to help them (South Vietnamese) even if we didn't have a choice, as far as I'm concerned, we had no business being over there."

Gardner said, "Once we got involved in

(Please see OPINIONS, Page 4A)

Fanny Neiberger ...
... places wreath

Veterans Day Observed Here

Pettis County Post 2591 of the Veterans of Foreign Wars and Post 16 of the American Legion celebrated Veterans, or Armistice, Day Saturday with a downtown parade and ceremonies on the courthouse lawn. They chose to ignore the legislation calling for observance of the day on Oct. 23 and were commended for their decision by Congressman William Randall, the main speaker.

The parade, lead by representatives of state, county and city law enforcement agencies, started at Seventh and Ohio and went north to Main, then back south to Fifth and ended at the courthouse, where speakers and dignataries left their parade route vehicles to take their place on the courthouse steps.

Randall said the "creation of the three-day holiday law in 1968 was a tragic mistake" and that it came about as the result of a push by the hotel-motel lobby and interests engaged in any phase of recreational facilities.

In noting that he was one of the original 83 members of the House voting against the legislation, Randall promised to sponsor legislation in the next session of Congress to have the observation of Veterans Day returned to Nov. 11. He said "November 11th did have a meaning because a war did end on that date. No war in which this country was ever engaged in, ended on the fourth Monday in October."

Randall expressed concern over the manner in which the military is being viewed today. "One of the spinoffs of the Vietnam struggle has been the new and hostile sentiment toward veterans ... I hope it does not happen, but it may come to pass that the next casualty of the Vietnam conflict will be the veterans ...," he said.

The Congressman sais he saw little hope for a volunteer army, as advocated by the president, if the returning veterans did not receive the respect due them. To offset this he called for increased membership and support of veterans organizations, saying, "the public may well forget its long time and traditional obligation to the veteran and we will no longer be a grateful nation that remembers the men who served their country in time of need."

A memorial wreath was placed at the foot of the "Doughboy" statue in front of the Courthouse by American Gold Star Mother, Mrs. F. M. Neiberger, 1515 East Fifth, whose son, Victor Neiberger died in the World War II "March of Death" on the Phillippines.

The invocation at the ceremonies was delivered by the Rev. John H. Thornberry. Father Vincent A. Hoying offered the benediction. The Smith-Cotton High School band played the Star Spangled Banner as the flag was raised over Saturday's ceremonies.

William Randall ...
... commends vets

Says Lax Officers Will Be Weeded Out

WASHINGTON (AP) — Adm. Elmo R. Zumwalt Jr., chief of naval operations, said Saturday officers who are insensitive or lax in dealing with racial problems will be weeded out of the Navy.

Zumwalt said this in an interview when asked how he intends to enforce his tough-sounding policy toward commanders who have failed to carry out two-year-old equal-opportunity programs "with a whole heart."

"We will insist that selection boards pay great attention to a man's performance in this area," Zumwalt said, "and those who are not really fully conscious of the need for absolute and total equality will, over time, be weeded out in the Navy's selection system."

More than a year ago, the Navy acted to rate naval officers in their periodic fitness reports on their ability to deal with blacks and other members of minorities in the Navy's ranks. Zumwalt told an assembly of senior admirals and Marine generals Friday that this had been done only "in a small percentage of reports, and the perfunctorily." He made it clear he will not tolerate further avoidance.

Zumwalt said that the Navy's inspectors general will make spot checks in this area, as well as other investigations to assure execution of more than 200 equal-opportunity programs.

Asked why evasions and lack of performance on these equal opportunity programs had not been detected earlier, Zumwalt replied:

"How do you measure what's in a man's mind is the problem. How do you measure that feeling of prejudice a man doesn't even yet recognize he has?

"I personally always have known it was going to take us years to overcome a century of having a white Navy."

The four-star admiral said the Navy finds itself in a different position from the other services in part because "we started out with the worst record in the minority-affairs area—that is, we have the smallest number of minority personnel and have had to move quickly to change that situation."

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Captives Still Aboard

Aerial Drama Continues

BULLETIN

ORLANDO, Fla. (AP) — A hijacked jetliner, critically low on oil and its co-pilot wounded, headed for Cuba for the second time Saturday with three armed fugitives and the 30 persons they had held captive since Friday night, authorities said.

ORLANDO, Fla. (AP) — A Southern Airlines jet hijacked 27 hours earlier by three heavily armed men left McCoy Air Force Base with 30 captives still aboard Saturday night as it continued an aerial drama that included a brief stop in Cuba and threats to crash the plane into an atomic power plant, authorities said.

An Orlando air controller said "they've shot out the tires on the plane but it took off anyway. It doesn't have much fuel."

The plane's destination was not known.

Reports from tower communications indicated the plane was heading towards Tampa, Fla., 60 miles to the west. However, the air controller said, "They're still flying around the Orlando area. I don't know where he's going or what he's going to do."

The two-engine DC9, which was commandeered over Alabama Friday night, landed at McCoy at 9:25 p.m. EST Saturday. A Southern Airways spokesman said the hijackers had demanded fuel, oil and navigational charts.

The fugitives had demanded a $10 million ransom and picked up an undisclosed sum in Chattanooga, Tenn., Saturday afternoon before heading to Cuba.

After a two-hour stop in Havana, the plane flew to Key West, Fla., and refueled at Boca Chica Naval Air Station. It headed east-northeast and then headed to McCoy on another leg of an aerial odyssey that stretched from Alabama to Canada and back to Tennessee before heading for Havana.

The hijackers at one point threatened to crash the plane into one of the nation's largest power plants at Oak Ridge, Tenn., unless their demand for ransom was met.

The same crew that was aboard when the plane was taken over Friday night was still flying the DC9 as it approached Orlando, a Southern spokesman said. He said the only rest the crew has managed to get has come during brief refueling stops en route.

Authorities said the hijackers were armed with guns and hand grenades and had been supplied with bullet-proof vests as part of the ransom demand.

Authorities said two of the men were wanted in Detroit on assault charges and the third was an escapee from a Tennessee prison.

FBI agents in Chattanooga said an unspecified amount of cash, along with bullet-proof vests, food and helmets were placed on the plane when it landed there. Still on board with the hijackers—described as foul-mouthed and jittery— were 26 passengers and a crew of four.

The hijackers also had demanded a document which a CBS Radio report said was a statement signed by President Nixon saying the ransom money was a grant.

At the Florida White House in Key Biscayne, deputy press secretary Neal Ball answered "yes and no" when asked if the White House had been involved in the case. He described the hijacking as a "dangerous situation" but would not elaborate on possible presidential involvement.

The FBI in Detroit identified the three as Henry Jackson, 25, and Lewis Moore, 27, both of Detroit and both facing charges of assault with attempt to commit rape, and Melvin Cale, 21, of Oak Ridge, Tenn., whose mother was said to live at the same Detroit address listed for Moore.

Police said Cale escaped Oct. 29 from a Nashville work-release program, where he was serving a five-year term for grand larceny. The FBI said Jackson and Moore were arraigned Oct. 13 in Detroit on the assault charges, freed on $500 bond, and arrested again three days later on similar charges. Their bond was continued pending an Oct. 30 hearing, at which neither man appeared, the FBI said.

The plane landed in Chattanooga in the early afternoon after spending most of the morning circling the area of Knoxville, Tenn., southeast of the Atomic Energy Commission nuclear facility at Oak Ridge.

Previous stops were made in Jackson, Miss., Cleveland, Ohio, Toronto and Lexington, Ky. At Toronto, the hijackers rejected an offer of $500,000. They also demanded parachutes, but there was no indication they received them.

A spokesman for Southern said the hijackers passed through a metal detection device before boarding the plane at Birmingham, Ala. He said he did not know whey their weapons were not discovered.

FBI sharpshooters had been deployed in drainage ditches along the Chattanooga strip, but the hijackers remained in the plane and barked obscenity-laced commands over the radio.

The hijackers at one point threatened to "bomb Oak Ridge," the site of a giant

(Please see AERIAL, Page 4A)

Flies To Cambodia

Haig Widens His Mission

SAIGON (AP) — Gen. Alexander M. Haig Jr. widened his mission as special White House peace envoy Sunday, flying to Cambodia for talks with President Lon Nol after two days of meetings in Saigon with President Nguyen Van Thieu on a proposed Indochina settlement.

Haig's unannounced trip to Phnom Penh coincides with a disclosure by U.S. officials that the proposed peace package has been broadened by the United States to include millions of dollars of additional American military aid to Cambodia in advance of a cease-fire.

A U.S. Embassy spokesman characterized Haig's talks with Thieu as "cordial and constructive," but would not elaborate. Haig made no statement to newsmen.

The Embassy said Haig flew to Phnom Penh for a luncheon conference with Lon Nol. It said that from the Cambodian capital Haig would go to Bangkok, Thailand, to pick up his Washington-based jet and then go to South Korea for talks with President Chung Hee Park. Korea has nearly 40,000 troops in South Vietnam.

The Embassy announced Saturday night that Haig would leave Sunday morning for Washington to report to President Nixon, but did not mention the side trips.

In Paris, the newspaper France Soir said in a dispatch from Saigon, that Thieu has agreed to sign the draft peace agreement. South Vietnamese officials were unavailable for comment on the report.

The official Saigon radio said in a commentary that Nixon's decision to send Haig, the No. 2 man behind Henry A. Kissinger on the National Security Council, to Saigon was reassurance of the United States' good will. It repeated an earlier statement that Haig's visit reflected Nixon's willingness to pay heed to South Vietnam's views.

Saigon radio declared, however, that South Vietnam is "determined to stick with our three basic principles that South Vietnam be considered a separate state in Indochina, that the Republic of South Vietnam and the southern Viet Cong dissidents settle internal matters among themselves with no interference from the North, and most significant, that all North Vietnamese military personnel and political cadres go back to the North."

American estimates place North Vietnamese strength in the South at 150,000 troops, but the Saigon government believes there are at least 300,000 of Hanoi's troops in South Vietnam.

While the draft peace agreement calls for withdrawal of all American troops from South Vietnam within 60 days after its signing, it makes no provisions for a pullout of North Vietnamese forces.

The final meeting between Haig and Thieu lasted for three hours and 20 minutes, emphasizing the seriousness and complexities of the discussions. The two had met for two hours on Friday shortly after Haig arrived.

North Moving More Guns Into Panhandle

SAIGON (AP) — North Vietnam has moved additional heavy antiaircraft guns to its southern panhandle in the three weeks that its northern heartland has been off limits to U.S. air strikes, U.S. military sources said Saturday.

The North Vietnamese shot down three Navy A7 bombers, inflicting the heaviest 24-hour plane loss in the north in three months, the U.S. Command announced. Two pilots were reported rescued and one was missing.

In South Vietnam, 35 rounds of big 122mm rockets hit Bien Hoa Air Base, 15 miles northeast of Saigon. The base is one of the major points of arrival for stepped up shipments of supplies and equipment in anticipation of a cease-fire agreement that would restrict American military aid.

Casualties from the two rocket barrages early Sunday were reported as three Vietnamese children killed, and seven Vietnamese air force men and four civilian women wounded. Military sources said eight U.S. servicemen were injured slightly in the scramble for bunkers.

Field reports said one South Vietnamese F5 jet was destroyed, a transport plane was damaged, and a napalm storage dump was ignited. The reports said damaged runways were being checked to see if they could be reopened.

Elsewhere, a fire at a South Vietnamese storage dump five miles east of Saigon destroyed about 400 tons of ammunition. The cause of the fire was not known.

At the same time, the U.S. Command announced three Navy A7 bombers were shot down — the highest 24-hour plane loss in the North in three months. Two pilots were reported rescued and one missing.

American Navy, Marine and Air Force jets stepped up their strikes against North Vietnam one more notch, concentrating more than 200 raids in the 40-mile-by-200-mile panhandle south of Hanoi.

Strikes on the North had averaged about 110 a day after Oct. 22 when Washington ruled out targets above the 20th parallel, which places Hanoi and Haiphong off limits. But the command reported Friday a sharp step-up to 180 strikes in an effort to stem the southward rush of enemy supplies.

Pilots reported knocking out 19 trucks, a fuel depot and several other storage areas during the latest day's raids. Navy pilot R. F. Scott, a lieutenant from Virginia Beach, Va., reported he "encountered heavy 23mm and 37mm antiaircraft artillery fire which was one of the heaviest I've ever seen."

The command said all three of the lost A7s were hit by antiaircraft artillery.

weather

Partly sunny today, with cloudiness this afternoon and a chance of rain late in the day. High today around 60. Rain likely tonight, ending Monday. Low tonight around 40. High Monday in the 50s. Probability of precipitation 30 per cent today, 60 per cent tonight.

inside

Sign vandalism keeps city employe busy. Page 5A

S-C closes out season with tie game. Page 9A

Youth of China escape poppy problem, but face political opiate. Page 12A

The Vietnam conflict was different in the autumn of 1965. Page 1B

Head-on Collision Takes Three Lives

(Democrat-Capital Service)

MARSHALL — A head-on collision about four miles north of Interstate 70 on Highway 65 claimed the lives of a St. Charles couple and a Sweet Springs woman about 1:35 p.m. Saturday, according to the highway patrol.

Killed were Mrs. Mary Lewis, Sweet Springs, a passenger in a southbound 1970 Ford driven by her daughter, Diane Lewis, 18, Sweet Springs. Mr. and Mrs. Raymond E. Blakely, 47 and 36, respectively, St. Charles, also died in the crash.

According to the patrol, the mishap occurred as the Lewis vehicle veered out of control and swerved into the path of a northbound 1970 Hornet driven by Mr. Blakely.

Diane Lewis was brought to Fitzgibbon Hospital here and later transferred to Bothwell Hospital, Sedalia, where she was reported in serious condition. She sustained internal injuries, rib, hip and leg fractures, a concussion and multiple lacerations, according to hospital officials.

Mrs. Lewis is survived by her husband, Norman, a daughter, Diane, and one son, Stanley, all of the home; and her father, Cecil Lockney, Sweet Springs.

Funeral arrangements are incomplete.

The bodies of Mr. and Mrs. Blakely were taken to Campbell Funeral Home, St. Charles, according to the highway patrol.

Scramble for Leadership Is On

By JOHN BECKLER
Associated Press Writer

WASHINGTON (AP) — The race is on among Senate Republicans and House Democrats lining up as candidates to fill three vacant leadership positions.

The defeat of Sens. Margaret Chase Smith of Maine and Gordon Allott of Colorado in Tuesday's election removed the chairmen of two key GOP organizations and contests are expected in the choice of replacements.

The House also will have a leadership fight in filling the vacancy left by the disappearance of Majority Leader Hale Boggs of Louisiana whose airplane vanished in Alaska almost a month ago.

And there will be seven new committee chairmen in the House due to election defeats and retirements.

Sen. Wallace F. Bennett of Utah said Friday he would like to replace Mrs. Smith as head of the Senate Republican Conference, the organization of all Senate Republicans.

Bennett, a conservative, is expected to have opposition from party liberals.

Sens. Charles H. Percy of Illinois and Edward W. Brooke of Massachusetts, both big re-election winners, are regarded as the most likely candidates for either the conference post or the chairmanship of the Republican Policy Committee vacated by Allott.

Another possible contender is Sen. Roman L. Hruska of Nebraska, also a conservative.

Sen. Hugh Scott of Pennsylvania, the GOP leader, was not up for re-election, but could find himself challenged when the Republicans choose their officers for the 93rd Congress. He barely edged out Sen. Howard H. Baker of Tennessee two years ago, and Baker, another big winner Tuesday, says he will say something about his plans in a few days.

The House race for majority leader has drawn only two candidates so far—Rep. Thomas P. O'Neill Jr., D-Mass., the party whip, and Rep. Sam Gibbons, D-Fla., who has no leadership post but is trying to break into the lineup.

One of the biggest changes in the House leadership lineup will take place peacefully, however. That will be the replacement of Rep. William M. Colmer, D-Miss., as chairman of the Rules Committee, by Rep. Ray Madden, D-Ind.

Colmer, a conservative, retired from Congress and the liberal Madden succeeds him under the seniority system.

It has been 20 years since top House Democratic leaders have had a Rules Committee chairman friendly to them. Colmer took over six years ago from Howard W. Smith of Virginia, who was the leader of the southern Democrats.

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Conference In Brookfield For Lawmen

Law enforcement officers from mid-Missouri will participate in a Legislative Law Enforcement Conference in Brookfield Nov. 30. The conference is sponsored by Sen. Ike Skelton, who is a member of the Senate Criminal Jurisprudence Committee.

Skelton said, "This conference is for the purpose of airing out the day-to-day problems of the men who enforce the law. I hope that some useful, legislation will result from the group discussion that evening."

A panel discussion is planned, with Sheriffs Gene Darnell, Lafayette County, and Henry L. Hoff, Saline County, on the panel.

Voting Bloc Loses Power

WASHINGTON (AP) — The usually solid Democratic black voting bloc crumbled slightly in Tuesday's elections, a sample survey shows.

George McGovern, the Democratic presidential candidate, received 87 per cent of the vote in black precincts and wards in 22 major cities, the Joint Center for Political Studies said Friday.

President Nixon, who swept 49 states in his landslide victory, received 13 per cent of the black vote, up 3 per cent from 1968. Four years ago, Democrat Hubert H. Humphrey won 90 per cent of the black vote.

Winning Candidate Gets Consolation

RIVERSIDE, Calif. (AP) —"I am sorry you were not successful in the recent election," read the telegram from U.S. Sen. John Tunney to Walter Ingalls, a fellow Democrat who ran for the California Assembly.

Ingalls says he certainly intends to continue in public service because he won the election.

Why the telegram of condolences? "I guess my name got in the wrong stack," Ingalls said Friday.

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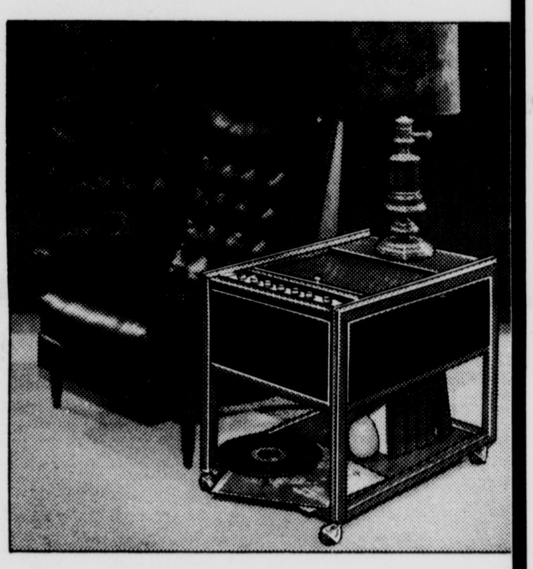

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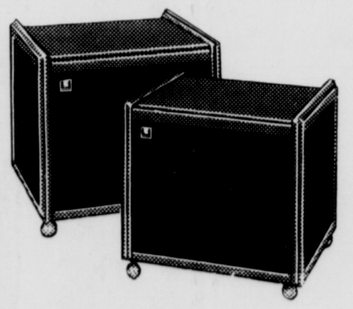

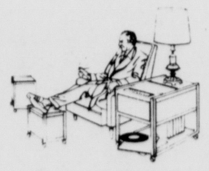

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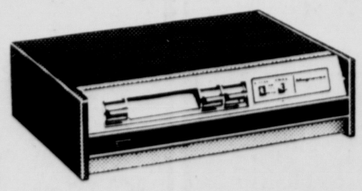

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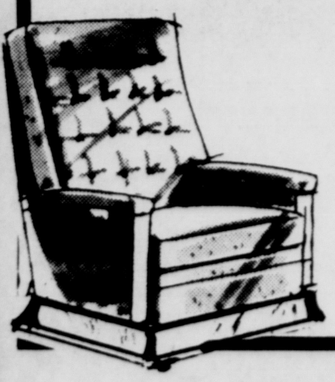

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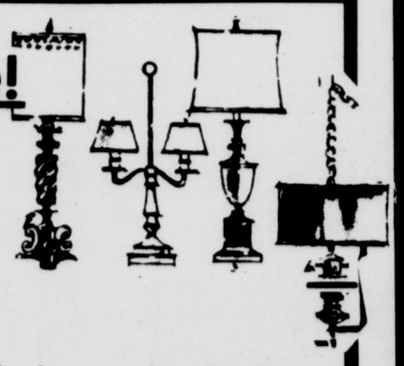

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RULES OF THIS SALE:
• All Sales Final—No Approvals
• No Refunds - No Exchanges
• Items are subject to prior sale
• Delivery service is not included
• All merchandise sold 'as is'
• Hold-orders - 60 days maximum with minimum of ½ down
• Terms cash or time payment on 3 months or more
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809 S. Limit — Sedalia
OPEN FRIDAY & MONDAY EVENINGS 'TIL 8:30 P.M.

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Open Mon. & Fri. 9:30 'til 8:30 p.m.
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Except Saturday, Open 'til Noon!

Westwood Promises Battle For Position

WASHINGTON (AP) — Jean Westwood has declared she will battle opponents plotting to oust her as Democratic national chairman in the first contest of the post-election struggle for party control.

"Jean Westwood is alive and well and intends to remain on the job," she told a news conference Thursday, two days after President Nixon's landslide victory over George McGovern.

But her opponents argued that the massiveness of McGovern's defeat—he lost in 49 states—heightens the need for new leadership at the top.

Mrs. Westwood was McGovern's choice for the chairmanship and was elected the day after he won the presidential nomination.

After simmering quietly for weeks, the ouster attempt now is boiling toward a confrontation Dec. 9 when the Democratic National Committee conducts its first post-election meeting. The 303-member committee chooses the national chairman.

Mrs. Westwood, the first woman to head a national political party, asserted that she and Vice Chairman Basil Patterson "have no intention of resigning and I believe that we have the support of a majority" of the DNC.

But at the same time, Democratic leaders who object to the party change McGovern and his allies have come to personify were lining up behind such dump-Westwood leaders as Sen. Henry M. Jackson of Washington, AFL-CIO lobbyist Al Barkan, former DNC Treasurer Robert Strauss of Texas, and some Democratic governors.

Jackson, who ran briefly for the presidential nomination, is considered much more conservative than McGovern on many issues. Barkan and Strauss fall into the ranks of traditional Democrats who were not exactly enthusiastic about the swift rise of McGovern allies.

Mrs. Westwood's public supporters include Sen. Edward M. Kennedy.

"This is not a move against Jean Westwood as a person," a source close to Jackson said Thursday night. "The opposition is directed at Westwood as an image. The image is the McGovern image."

The anti-Westwood forces, he said, plan a publicity campaign they hope will force her into "resigning gracefully" before the DNC meeting.

But if she doesn't, the source went on, "you can be sure there will be a floor fight and a vote."

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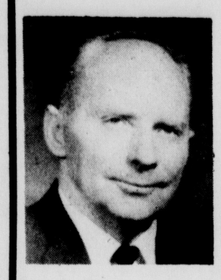
VANILLA ICE CREAM
One Gallon $1.29
PUMPKIN ICE CREAM
FRESH 'N RICH
State Fair Center

My Sincere Thanks

to everyone who supported me in any way in the election, especially those in the Second and Third Wards and Sedalia East.

Judge E.L. "Red" Birdsong



THANKS A MILLION — to those who voted for me — and those who worked so hard in my be-half.

I am writing to President Nixon to also thank him for the use of his coat-tail — but I will remind him that in my old home township (Washington) — he rode in on my coat-tail — I out-polled him there by three votes.

I believe the best way I can express my thanks to the many people who supported me with their influence and votes, is to do a fair and equitable job as Pettis County Assessor, and THAT I will strive to do.

Bill McCune

State Fair Center
Bing's
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HOME OWNED — HOME OPERATED
2 STORES TO SERVE YOU
State Fair Shopping Center
Broadway & Emmet
OPEN 8 to 10 P.M.
7 DAYS A WEEK
Prices Good thru Tues., Nov. 14

Hamburger
Lean Ground
4 Lbs. or More 65¢

Rib Roast
5th Thru 7th Rib
U.S.D.A. Choice
Lb. 99¢

Fryers
Family Pak
Lb. 29¢

Roundup Boneless Ham Whole . . . Lb. $1.19
Swift Premium Sliced Bacon . . . . . Lb. 88¢
Semi-Boneless Pork Steak . . . . . Lb. 79¢

Butter
T.V. 92 Score Quarters
1-lb. Ctn. 69¢

Pot Pies
Banquet, Chicken, Turkey, Beef
4 8-oz. Ctns. 89¢

Good Value—Crushed Pineapple . . . . . 7 8-oz. Cans $1.00
Rainbow Sliced Peaches . . . . No. 2½ Can 29¢
First Pick Bartlett Pears . . 3 303 Cans $1.00
First Pick Fruit Cocktail . . . 4 303 Cans $1.00

SOUP
Good Value C-Rice, C-Noodle, Vegetable, Veg.-Beef, Mushroom
6 10½-Oz. Cans $1.00

Rainbow Vegetables
Peas, C.S. Corn, Green Beans, Spinach, Allen Tomatoes
6 15-oz. Cans $1.00

Ocean Spray Cranberry Sauce . . . 303 Can 29¢
Cherry King Cherries Sour, Pitted 4 303 Cans $1.00
Good Value Sweet Pickles . . . . . Quart Jar 59¢
Green Leaves—Frozen Orange Drink . . . 7 6-oz. Cans $1.00

MAGIC BAKE FLOUR
All Purpose
5 Lb. Bag 39¢

MORTON FRUIT PIES
Apple, Cherry, Peach, Pumpkin, Mince
3 20-Oz. Ctns. $1.00

First Pick Tomato Juice . . . . . 46-oz. Can 35¢
Mrs. Tucker's Shortening . . . . . 3 Lb. Can 65¢
Assorted Flavors Royal Gelatin . . . . . 3-oz. Ctn. 10¢
Kleenex Facial Tissue . . . . . 200 Count 29¢
Good Value Grated Tuna . . . . 3 6½-oz. Cans $1.00
Good Value Pork & Beans . . . 7 300 Cans $1.00
Kraft Philadelphia Cream Cheese . . . . . 8-oz. Pkg. 39¢

KRAFT CHEESE
Pimento, Olive Pim., Pineapple
3 5-oz. $1.00

T.V. SWEET or BUTTERMILK BISCUITS
12 8-oz. Cans $1.00

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SHOP MONDAY THRU FRIDAY 9:30 TO 8:30
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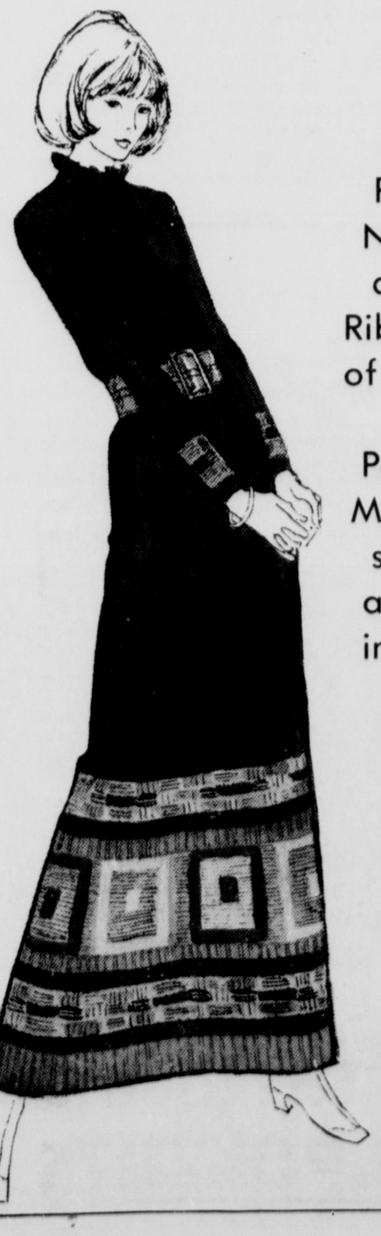
Longues. . . for now through the holidays from James Kenrob BY DALTON of Trevira® Star Polyester.

The Shirt look two tone long dress in Misses sizes. 70.00

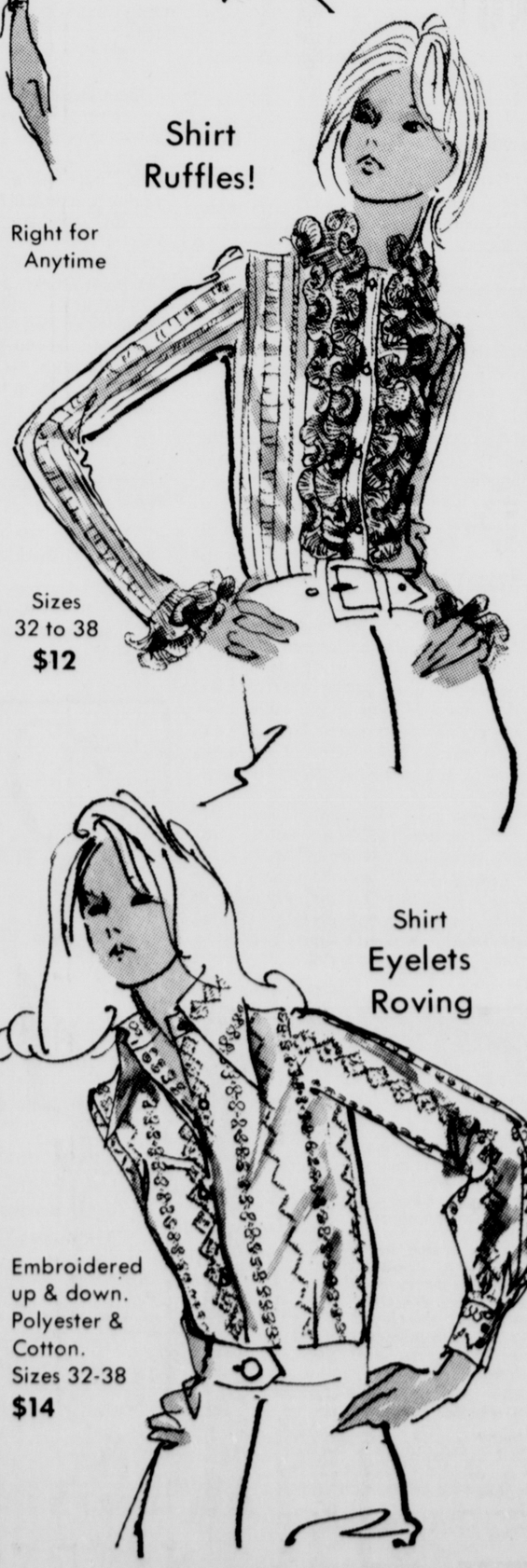


Ruffled Neckline dress in Ribbed Knit of Trevira® Star Polyester Multicolor solids & accents - in Misses Sizes. 50.00

Sportswear Main Floor Sedalia

Shirts. . . for the Holidays

for the Rockabye Baby - A monotone print of dear little designs. Sizes 32-38 $18



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Sizes 32 to 38 $12

Shirt Eyelets Roving

Embroidered up & down. Polyester & Cotton. Sizes 32-38 $14

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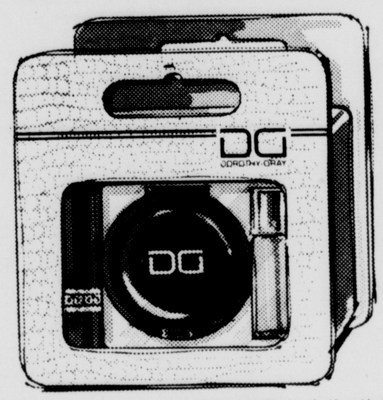


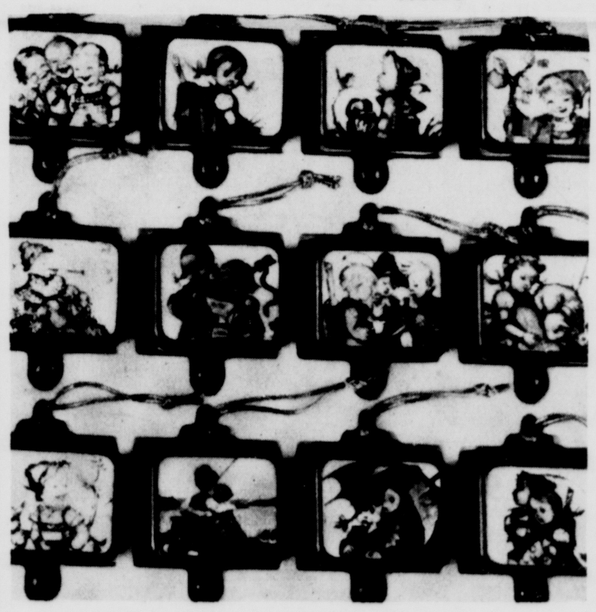
- A lush, dewy-moist Coral Splash lipstick.
- Matching compact of Sheer Velvet Pressed Powder.
- ⅛ fl. oz. of exciting Dee Gee Perfume.
- Handy purse-size tote to carry it all.

WHEN YOU BUY THE REGULAR $6.00 SIZE OF SATURA

THE MULTIPLE MOISTURIZER

Treat your complexion to the moisturizing goodness of Satura cream or lotion . . . use it everyday and see a dramatic improvement.

Cosmetics - Main Floor Sedalia



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Twelve different pictures & Twelve melodies - "Raindrops - Lara's Theme & Others. 4.00 Each
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EARLY SHOPPER ACCOUNT

our gift to you A "Bill Free" Christmas*

* for customers who now have a C.W. Flower Co. Account

Read how it works:
- You Buy in November
- No Statement in December
- Pay ⅓ in January ⅓ in February ⅓ in March
- No Service Charge
- Only November Purchase Subject to These Terms.

Be Smart. . .Shop in November and have 4 months to pay with No Service Charge - Purchases made in C.W. Flower Co. stores in Sedalia & Marshall Bichsel Jewelry And UP the Street in Sedalia may be charged on your Early Shopper Account.

If you do not have a C.W. Flower Co. Account Open Yours Today.

DEATH NOTICES

Joseph Emo Sr.

Joseph Emo Sr., 80, 210 West 15th, died at Rest Haven Nursing Home at 6:30 a.m. Saturday. He had been in failing health for the past three years and had been a patient at the rest home for the past five months.

He was born in Gascaonade County, Mo., Sept. 22, 1892, son of the late George and Mary Ulrich Emo. He married Miss Anna J. Johnson at Sedalia, in April, 1913, and she died Jan. 1, 1955.

He lived most of his life in Sedalia and until his health failed he owned and operated an auto repair shop for more than 50 years.

Surviving are two daughters, Mrs. Anna Griffith, 32nd and Grand; Mrs. Margaret Edwards, Kansas City; one son, Joseph Emo Jr., Kansas City; two brothers, George Emo, 604 West Broadway; Richard W. Emo, 1515 South Grand; two sisters, Miss Frieda Emo, 210 West 15th; Mrs. Mary Epperson, Denver, Colo.; and one grandson.

Funeral services will be held at the Ewing Funeral Home at 3 p.m. Monday. The Rev. John Steele, pastor of the Cumberland Presbyterian Church, will officiate.

Mrs. Larry Flaugher, soloist, will be accompanied by Mrs. Clyde Waters at the organ.

Pallbearers will be John Zahringer Jr., Harold Greer, John Zulaff, A. T. Odendahl, Bill Evans and Richard T. Gray.

Burial will be in the Memorial Park Cemetery.

The body is at the funeral home where the family will receive friends from 7 to 9 p.m. Sunday.

Rev. Laura Mae Malone

LaMONTE — The Rev. Laura Mae Malone, 67, St. Joseph, formerly of LaMonte, died at the Sister's Hospital in St. Joseph Friday.

She was born in Seaton, Mo., March 30, 1905, daughter of James E. and Susan Scott Malone.

She operated a nursing home in LaMonte for several years before moving to St. Joseph. She lived in LaMonte about 10 years.

She was a member of the Hillcrest Bible Church.

Surviving are seven sisters, Mrs. Opal Guthrie, LaMonte; Mrs. Virginia Gray, Fulton; Mrs. Rebul Morrison, Salem; Mrs. Katie Curtiss, Springfield, Ill.; Mrs. Dorothy Shivers, Vienna, Mo.; Mrs. Nellie Arnold, Coleman, Tex.; and Mrs. Mary Gray, St. Joseph.

Funeral services will be held at 2 p.m. Monday at the Moore Funeral Home here with the Rev. Harlan White officiating.

Burial will be in the LaMonte Cemetery.

Carl W. Fischer

STOVER — Carl W. Fischer, 85, died at the Golden Age Nursing Home, here, Friday.

He was born Jan. 28, 1887, son of the late Otto and Minnie Wiechert Fischer. He married Mary Ehlers May 4, 1950. She preceded him in death.

Survivors include two sons, Melvin F. and Marnum G. Fischer, both of Stover; one daughter, Mrs. Alherd Edna Sehlomer, Stover; three brothers, Louis Fischer, Emma; Otto Fischer, Alma; Edward Fischer, Hooper, Neb.; three sisters, Mrs. Sophie Witte, Stover; Mrs. Marie Hoegemeyer, and Minnie Schulenburg, both of Scribner, Neb.; 13 grandchildren and nine great-grandchildren.

Funeral services will be at 2 p.m. Monday at St. Paul's Lutheran Church, here, with the Rev. Channing Miller officiating.

Burial will be in St. Paul's Cemetery, here.

The family will receive friends Sunday afternoon at Scrivner Funeral Home, here.

Lois Jean Cable

CAMP LEJEUNE, N.C. — Mrs. Lois Jean Cable, 34, died Thursday morning at the U.S. Naval Hospital here.

Born at Charleston, W. Va., Oct. 31, 1938, she was the daughter of the late Richard H. and Julia P. Higley Byrnside. She was married to James Cable, formerly of Sedalia, at Holly Ridge, N.C., Jan. 18, 1962.

Survivors include her husband and two daughters, Julie and Jodi, of the home; two brothers, Harry Brineside, Cross Lanes, W. Va.; Ralph Brineside, USAF, state of California; six sisters, Edith Gothard, Helen Thumm, Rosalie Kohl, Annabel Love and Betty Truman, all of the state of West Virginia; Mrs. Madeline McVey, San Jose, Calif.

Funeral services will be held at 2 p.m. Wednesday at the McLaughlin Funeral Chapel with the Rev. R. R. Sonneberg officiating.

Mrs. Gary Schwartz will play organ selections.

Pallbearers will be Tom McCully, Bob Bryson, Stanley Young, Ralph Viebrock, Donald Morgan and Donald Barnes.

Burial will be in Highland Sacred Gardens.

The body is at the funeral home.

Hatcher R. Long

HIGGINSVILLE — Hatcher R. Long, 83, died Friday morning at Johnson County Memorial Hospital, Warrensburg.

He was born June 27, 1889. He married Grace Greer who preceded him in death Tuesday.

He is survived by a son, Raymond Long, Higginsville; a brother, Clifford Long, Warrensburg; a sister, Mrs. Ludie Smith, Warrensburg, and four grandchildren.

Funeral services will be held at 2 p.m. Sunday at the Oak Grove Church, Warrensburg.

Burial will be in Sunset Hills Cemetery, Warrensburg.

The body is at the Holdren Funeral Home, Warrensburg.

Mrs. Ida Homan

EXETER, Calif. — Mrs. Ida Homan, 82, died here Friday evening at an Exeter hospital.

She was born Jan. 9, 1890, at Smithton, daughter of Rolla and Hattie Smith. She married Robert Homan at Smithton.

She was a former resident of Smithton and Sedalia.

Survivors include a daughter, Mrs. Pearl Atkinson, Exeter; two brothers, Albert Smith, Smithton; Ted Smith, Windsor; a sister, Anna Hendricks, state of Kansas; and two grandchildren.

Funeral services and burial will be held Monday in Exeter.

Mrs. Virginia Ballard

Funeral services for Mrs. Virginia Ballard, 94, Route 1, Florence, who died at Rest Haven Nursing Home Thursday evening, will be held at the Ewing Funeral Home at 1 p.m. Monday. The Rev. Kenneth L. Gray, pastor of the Smithton Baptist Church, will officiate.

Mrs. Larry Flaugher, soloist, will be accompanied by Mrs. Clyde Waters at the organ.

Pallbearers will be Wesley Newton, Lan Taylor, J. W. Marlin, George Fletcher, Junior Nichols and Evert Cureton.

Burial will be in the Walnut Grove Cemetery at Boonville.

The body is at the funeral home where the family will receive friends from 7 to 9 p.m. Sunday.

Evelyn M. Hollingsworth

WARSAW — Funeral services for Mrs Evelyn M. Hollingsworth, 45, who died here Friday morning, will be held at 2 p.m. Sunday at the Reser Funeral Home here with the Rev. Ted Francis officiating.

Burial will be in Riverside Cemetery, here.

Indian Episode Expensive

WASHINGTON (AP) — The Bureau of Indian Affairs Building is back in federal hands after being held for a week by militant Indians and suffering damage and loss estimated by the government at nearly $2 million. But no one can say with certainty who won the strange struggle or what it portends for the future.

Many officials are uncomfortable with the precedents set, and are uncertain whether the episode will worsen or improve the long-troubled relations between Indians and the government.

The White House and most protesters were unmistakably relieved to be freed from the tightening circle in which they'd trapped themselves: the Indians refusing minor concessions in exchange for their only bargaining point, the building, and the White House uneasily raising the ante in recognition they would use only words, not weapons, to evict them.

"We didn't want another Kent State in the BIA and we knew damn well we'd have one (if police attempted a forcible ouster of the well-armed Indians)," said a White House spokesman.

One of the significant concessions made by the White House negotiators headed by Leonard Garment, Nixon's principal adviser on minority affairs, was to agree to appoint a 20-person federal task force to study the demonstrator's 20-point proposal for reform.

These questions remain to be answered in the months ahead:

—Was the takeover of the BIA building on Nov. 2 planned in advance by the Trail of Broken Treaties caravan participants? Or was it a spontaneous reaction, as the Indians claim, to unexpected problems such as finding housing and food?

—Who really were these 300 to 600 caravan demonstrators?

—Who led the ransacking of BIA files, pillaging of valuable art and rampant damaging of property? To what extent will they be held accountable?

—Will the demonstrating Indians be received back on the reservations and in their urban settings as martyred heroes, as some of the Indians claim? Or will they be outcasts who don't represent anybody and damaged the common cause, as the White House envisions?

—What is the future of BIA Commissioner Louis R. Bruce, who stayed with the Indians in the barricaded BIA the initial 24 hours of the takeover?

—Why did the White House promise the Indians amnesty from prosecution for occupying the building (but not from punishment for damaging it or for theft)? With what authority did it make available $66,650 in cash to speed the Indians' back home?

Woman Sustains Gunshot Wound

Arneda Harker, 20, 506 North Washington, told police she was walking east in the 600 block of Saline Saturday afternoon when she heard a gunshot, but didn't think too much about it.

She said she noticed some numbness in her right shoulder, but because of the cold didn't pay much attention to that either, according to police. Then she looked down at her blouse and noticed blood. She was taken to Bothwell Hospital by private auto and treated for a "graze type would" to the right neck-shoulder area. She was treated and released.

One policeman theorized someone might have been hunting in the brush that grows on the north side of Saline near the housing units.

Seems Familiar

Once a sergeant, always a sergeant, or so it seemed to Joseph E. Brooks, 210 East Main, second from left, as Paul Bredehoeft, left, Commander of VFW Post 1000 (Independence) issued orders to "close ranks and straighten out those lines" Saturday during the Veterans Day celebration. Bredehoeft, a veteran of Korea, brought three fellow members of Post 1000 to Sedalia to join other representatives of surrounding towns and counties in celebrating the 1918 Armistice.

(Democrat-Capital Photo)

Opinions

(Continued from Page 1A)

the situation, we had to live with it — like a cold."

Reed offered a slightly different explanation: "We may have had good intentions when we got involved, to protect the Vietnamese people. But the people we helped were the politicians in power, such as President Thieu. But being over there was something I had to do."

Even though the veterans said the war was a military failure, there are lessons to be learned from it.

"We have to start working now to prevent other Vietnams," Dirks said. "I think we found out that we can't contain Communism by sending in American soldiers. Besides training a country's military force, we've also got to train their public. We've got to educate them and try to get their standard of living to a point that won't make it susceptible to the Communists' ideas."

"The pressure from the Communists is always going to be present," Brock said. "I think the U.S. is going to have to learn to use diplomacy rather than force."

Brock added that even though the war itself went against the ideas of many veterans, the young soldier today is just as patriotic as his older counterparts of earlier wars.

"I still feel the young veteran and young people as a whole are still very patriotic," he said. "But the Vietnam War was nothing to feel patriotic about."

"If the United States were attacked today as it was in World War II, I would be at the recruiting office the same day. I wouldn't want to see what happened in Vietnam happen here. It was a sorry sight," he said.

Sedalia and Pettis County veterans' organizations Saturday observed the traditional Veterans' Day after voting earlier in the year to ignore the Oct. 23 date set by law as the official observance of the World War II armistice.

Congressmen Bill Randall was the featured speaker during the Sedalia ceremonies.

Clinton Payments Increase

Unemployment insurance benefits paid through the Missouri Division of Employment Security in October showed a 2.5 per cent decrease from September payments, but one of the Division's offices in the Sedalia area failed to follow the state trend.

According to figures released by Herman Julien, director of the Division, the Clinton office paid out $21,761 in October, up from the $15,717 paid the month before.

Both the Sedalia and Marshall offices, however, reflected the state-wide reduction in payments. In Sedalia, jobless workers in Pettis, Johnson and Morgan Counties served by the local office were paid $43,215 in September. That dropped to $34,192 last month.

The same was true in Marshall, where unemployment benefits dropped from $13,150 in September to $9,585 last month.

All of these figures are lower than what all three offices paid in October last year. The Sedalia branch, for example, paid $44,584 to workers in the three-county area. Clinton paid $22,037 and Marshall $22,250 in October, 1971.

Throughout the state, compensation payments totaled $4,791,225 last month, representing 97,495 weeks of compensation to eligible jobless Missourians.

Julien reported that October marked the beginning of a new quarter under which a number of unemployed workers are eligible to file for benefits. The number was compounded last month, since October 1972 was the first time some workers, newly-insured under the law effective January this year, were eligible to file for benefits, he said.

He added that the average weekly benefit check in October was $49.14.

Thefts, Vandalism Reported To Police

Sedalia police investigated two thefts and an incident of vandalism Saturday.

Mike Hawkins, 725 West Third, reported a tape player, valued at $60, a hunting bow, arrows and two bow grips, collectively valued at $38, were taken from his car while it was parked in front of his house between 1 and 5 a.m. Saturday, according to police.

Lawrence J. Gramlich, 316 West Seventh, reported a 12-volt battery, two battery cases and two ground wires were cut from his 1972 Chevrolet pickup truck parked in his backyard sometime Friday or Saturday, according to police reports.

Ray Sandy, 420 North Quincy, reported vandals threw eggs and paint on his porch Friday evening, according to police.

R
THE WORLD IS FLAT!!

This statement would not have got you much of an argument back in the 1400's—most people believed it. Of course, Columbus and others have proved it wrong and we have come a long way in the explanation of our planet and universe.

In the field of health, we have also made fantastic progress. Whooping cough, typhoid, diphtheria, bubonic plague and the fears that were associated with them have all but vanished. The reason?—medical explorer's have developed vaccines, antibiotics and a host of other miraculous drugs that can prevent and cure such once dreaded afflictions.

YOUR DOCTOR CAN PHONE US when you need a medicine and we will glady deliver it without charge. If you prefer, you may pick it up at our drive up window. We keep accurate records for tax and insurance purposes. We carefully fill welfare prescriptions and deliver or mail free of charge. A great many people entrust us with their prescriptions. May we compound yours?

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PRESCRIPTION SHOP
Phone 826-1878

DAILY RECORD

BOTHWELL HOSPITAL

Dismissals

Thomas Upton, Warsaw; Miss Mary Beth Martin, Route 1; Miss Ellen Paxton, 410 East Seventh; Mrs. Betty Hunnius, 642 East 10th; Mrs. Franklin Massey, Fortuna; Mrs. Sherman Lewis, 107 East 31st; Mrs. Birdie Crandal, Warsaw; Gilbert Watts, Eldon; Mrs. Ella Mae Smith, 821 North Moniteau; Mrs. Donald Raines, 323 North Prospect; Mrs. Lena Welborn, Versailles; Miss Mabel L. Henley, Marshall; Mrs. Charles L. Jaeger, Smithton; Anton Gehrken, Stover; Dale Peck, Windsor; Mr. and Mrs. Arthur Ferguson, Fortuna; Mrs. Wendell W. Wolfe and son, Pilot Grove; Albert E. Davis, 120 East Tower; Roy A. Shoe, Otterville; Mrs. Lena F. Segall, 601 A South Kentucky; Oscar J. Woolery, Climax Springs; Mrs. Terry R. Estes and daughter, 322½ West Fifth; Miss Lizzie B. Davis, Lincoln; Lester C. Mathews, 2500 South Grand; Mrs. Herbert E. Jackson and son, Tipton; Claude Lee Cooper, 408 North Prospect; Mrs. Elliot M. Stafford, 419 Dal Whi Mo Court; Robert H. Woolery, 710 West Seventh; Miss Cheryl A. Biebel, Marshall; Aloysius F. Meives, Route 2; Paul D. Jensen, 800 West Broadway; Mrs. Robert J. Scoggins, Ouray, Colorado; Mrs. Helen D. McCune, 1621 East 10th.

Births

Son, to Mr. and Mrs. Dwight Wiskur, Route 2, at 8:45 a.m. Friday at Bothwell Hospital. Weight 8 pounds, 4½ ounces.

Daughter, to Mr. and Mrs. Dennis E. Brandt, Cole Camp, at 1:17 p.m. Friday at Bothwell Hospital. Weight 6 pounds, 14 ounces.

Son, to Mr. and Mrs. Hayward Grantham, 418 East Booneville, at 2:59 p.m. Friday. Weight 7 pounds, 9½ ounces.

Son, to Mr. and Mrs. Arthur D. Spry, 202 East 26th, at 10:53 p.m. Friday. Weight 6 pounds, 14½ ounces.

Son, to Mr. and Mrs. Bryan Hendrickson, 1201 East 10th, at 11:30 a.m. Friday in Kansas City. Weight, 6 pounds, 9 ounces. Named Bryan Douglas.

The maternal grandparents are Mr. and Mrs. Robert Bishop Jr., 1201 East 10th.

Over 760,000 Missourians Split Ballots

JEFFERSON CITY, Mo. (AP) — More than 760,000 Missourians split their ballots in Tuesday's election, Secretary of State James C. Kirkpatrick said Saturday night.

"1972 is the year of the independent voter," he said.

Kirkpatrick, in a speech to 250 Missouri Jaycees in Jefferson City for their annual mock convention, noted he and President Nixon each received more than 1 million votes. Nixon won by 450,081 votes and Kirkpatrick won by 310,000.

"This means more than 760,000 Missourians voted Republican for president and then switched to the Democratic ticket for secretary of state," Kirkpatrick said. "Ticket-splitting happened all over Missouri."

Kirkpatrick said he won in Greene and Jasper counties, but that Nixon took 70 per cent of the vote in Greene and 74 per cent in Jasper.

A Republican, Atty. Gen. John C. Danforth, carried St. Louis county by 145,000 but Kirkpatrick won there by 84,000.

"Obviously, the day of the straight-ticket voter is past," Kirkpatrick said.

Also, Kirkpatrick said, there was little coattail effect except in the lieutenant governor's race, won by Republican William C. Phelps.

Marriage Licenses

Gary Paul Harrison, LaMonte, and Elvia Swan, LaMonte.

Terry Wayne Wittman, Otterville, and Patty Lee Watring, Bunceton.

Roy Michail Hall, LaMonte, and Barbara Fay McBryan, Fayette.

Danny Lee Beene, Sedalia, and Cathy Ardeena Weathers, Hughesville.

Extradition Proceedings Underway

SANTA BARBARA, Calif. (AP) — Extradition proceedings began Saturday for two members of a nomadic family under investigation in a series of cross-country murders.

Although no murder charges have been filed, authorities say the family has been questioned about 11 slayings, and some officials say as many as 22 unsolved murders in half a dozen Western states are under study.

The heads of the family are Sherman McCrary, 47, and his wife, Carolyn, 45. The others are a son Danny, 19; a daughter, Ginger McCrary Taylor, 22, and son-in-law Carl Raymond Taylor, 38.

The elder McCrary, in Folsom Prison, and Taylor, in San Quentin, are serving terms of five years to life for a supermarket robbery here last June in which a policeman was wounded. The others are serving nine-month sentences in the Santa Barbara County Jail for harboring fugitives.

Officials say they have learned the family drifted from state to state, the men working at odd jobs such as carnival work and the women as waitresses. They came originally from Athens, Tex.

The first of the murders being investigated in connection with the nomadic clan occurred in August 1971 and the most recent early this year, officials said. Three victims were young girls employed as waitresses in all-night doughnut shops.

Mrs. Taylor, who gave birth to her fourth child two weeks ago in the county jail, was taken in custody by officers from Colorado, after waiving extradition, to face a bad check charge at Lakewood. Officials said relatives from Texas had taken the baby boy to live with them.

Her brother, Danny, also has waived extradition and Texas officers were expected to return him over the weekend to Dallas, where he faces a parole violation.

Officials said that only minor allegations are involved in the extraditions, but pointed out that Dallas and the Denver suburb were the locations of two of the murders.

A Santa Barbara police official said Saturday the elder McCrary and Taylor are expected to be extradite soon to Utah, where both have been charged in federal warrants with kidnaping a Salt Lake City waitress later found dead.

Aerial

(Continued from Page 1A)

Atomic Energy Commission nuclear facility. The threat led to the shutdown of the station, although officials said any radio-activity freed where the reactor bombed or struck by a crashed plane would not go beyond the nuclear plant.

The airliner was hijacked Friday at 8:22 p.m. EST, shortly after it left Birmingham, Ala., for Montgomery and Florida.

Once commandeered, the airliner began a hopscotch journey south, then north and then south again.

The $10 million was the largest amount ever demanded in an airline hijack. Last February, three Arab guerrillas received $5 million from the West German government in the hijacking of a Lufthansa jetliner.

Question

My husband died approximately one month after we paid the annual premium due on his life insurance policy. Am I entitled to a premium refund for the eleven months he prepaid his insurance?

Answer

This is not a universal policy of life insurance companies. Usually the prepayment of consumer services infers the unused portion will be refunded if the payor dies. Unused premiums, for example, paid in advance for fire and casualty insurance, automobile insurance, and liability insurance are returned if the policy is cancelled following the death of the insured. Some life insurance companies return the pro-rated unearned portion of the premium payment and others don't.

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Busy Keeping Up With Vandals

Signs of the Times

City employe Albert Hurt looks over part of the 25 to 30 city-owned traffic signs which every month are damaged and defaced by vandals. The stop sign at the right, for instance, was spray painted. Hurt estimates the city spends about $2,000 annually for materials alone to repair the damaged signs. (Democrat-Capital Photo)

By JACK SCHICHT
Democrat-Capital Staff Writer

City employe Albert Hurt rarely gets to where he's going without first taking a sight-seeing trip through Sedalia's side streets.

Hurt isn't afraid to drive on the main thoroughfares, nor is he a bad driver. But the signs keep slowing him down.

Hurt's problem isn't his eyesight — it's his job.

As a street department employe, Hurt is responsible for the upkeep of 12,000 or so city-owned traffic signs. And one of the ways Hurt makes sure his signs are in good condition is simply by driving around the city and looking for damaged signs.

"Whenever I have to go somewhere — to replace a sign for instance — I usually take a route which will allow me to see a good number of traffic signs. The more signs I see, the more damaged ones I'll find," Hurt said.

In an average month Hurt says he finds about 25 to 30 damaged signs. These signs aren't the ones that are struck by lightning, but the ones damaged by vandals. Hurt says vandalized signs cost the city about $2,000 a year, and that's just for materials.

Signs are vandalized in numerous ways, but the main weapons the vandals use are spray paint, BB guns, larger firearms or simple, brute strength.

"A lot of people think just the kids cause the damage, but there are a lot of older people who should know better and who do the same thing," he says.

For instance, Hurt says it takes three or four husky men to pull a sign out of the ground, "and this has happened more than once."

The signs and poles that are bent, or in some cases stolen, cannot be repaired, Hurt says. When this happens, new signs have to be made and this costs the city about $8 per sign. The larger signs, such as stop signs, cost more.

However, the street department can salvage most signs. "If someone spray paints a sign, we've got a chemical that can take the paint off, provided it hasn't hardened. But if the paint stays on a sign for a couple of days, then we have to put a new face on it," he said.

Unlike the older street signs which had to be hand painted, the newer signs only require a brief "baking" in an oven. The signs are assembled by Hurt at the street department's garage at 901 East Third.

The actual metal portions of the signs (blanks) arrive at the garage without the "faces," or letters. The faces are special plastic sheets which, when put in a special 180 degree oven, adhere to the blank.

Thus, when Hurt cannot remove spray paint from a sign with chemicals, he places a new plastic face over the old one, saving the city the trouble and expense of having to repaint the sign or install a new one. A few of the older street signs still are posted at intersections of Sedalia's streets, though.

Signs damaged by BB guns or other firearms in most cases have to be replaced, Hurt said. When the blanks have been damaged, new signs have to be made.

But thanks to improvements in sign construction, vandals in recent years have been thwarted in their attempts to take signs off poles, Hurt said.

A special nut permanently locks the new sign to the pole, and the nut cannot be removed. "When we want to remove a sign, we've got to break off the bolt. There's no way you can unscrew one of those things," Hurt says.

Aside from the cost factors involved in sign vandalism, a greater danger is involved when persons deliberately damage, deface or remove signs.

"If someone removes a sign, it can cause a serious safety problem," he cautioned.

Hurt cited a recent case where a sign telling motorists to reduce speed at the new junior high school was pushed to the ground.

"If some motorist hit a child because he was driving too fast and didn't see the sign, it wouldn't be too funny," he said. "If the people who do these things — and again we're not talking just about the kids — would stop and think of what might happen, they wouldn't be causing all this vandalism."

And in election years, a different type of sign vandalism pops up, Hurt said.

"We had a stop sign — every inch of it — covered with political bumper stickers. I guess it's good that we only have elections as often as we do."

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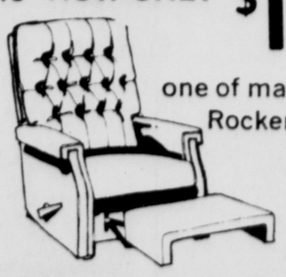

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Directors Elected For MFA

In a meeting at Washington School Thursday, more than 100 members of the Missouri Farmers Association (MFA) Central Cooperative elected seven members to the board of directors. On the same ballot, 15 delegates and seven alternates were chosen to attend the MFA state convention.

The convention is scheduled to be held in Columbia (site of the MFA home office) next fall.

Named directors were: Ed Schlobohm, Theo Mergen, C. E. Wells, Harold Blaylock, Robert Rissler, Harry Runge and Leo Hoehns.

Delegates are: Theo Mergen, Robert Rissler, Ralph Grimes, Lloyd Arnett, Rudy Rehmer, John Rissler, Ed Schlobohm, Jon Runge, Eldon Leiter, Dale Dirck, C. E. Wells, Clifford Chappell, Harold Blaylock, Harry Runge and Leo Hoehns.

Alternates are: Tom Chamberlin, Charles Ream, Donald Shirley, George Harvey, Leslie Powell, Ralph Lee and Everett Keele.

Sam Young, Pettis County MFA manager, directed the meeting and Lloyd Satterwhite represented the MFA home office.

A slide program detailing the work of the MFA research farm and proving grounds just south of Marshall was shown. According to the taped narration accompanying the slide show, the farm was developed to "broaden MFA service to farmers."

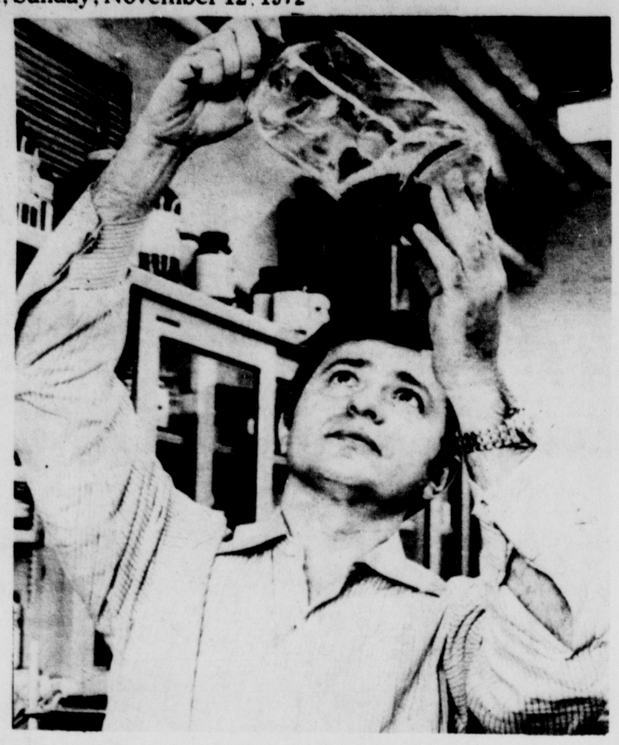
The site of Agro-Fair 1972, the research farm tests methods of feeding livestock and weeding various types of Missouri soil "under actual Missouri growing conditions."

Frozen Food Warehouse Is Planned Here

A frozen food warehouse for Tony's Pizza, Inc., is being constructed by the firm on Clinton Road in the vicinity of the Sedalia Veterinary Clinic, Economic Development Director Bill Hall said Friday.

The approximately 4,000 square foot building will be used as a headquarters for the company's route salesmen and distributors, Hall said. He added that six or seven jobs would be created by the new operation.

Company spokesmen were unavailable for comment Friday afternoon.



New Find

University of Chicago virologist, Bernard Roizman announced Friday that a team of researchers has developed new evidence that common viruses which cause such ills as cold sores may also be a cause of cancer. The researcher team consisted of Roizman, fellow virologists, Niza Frenkel, and Enzo Never Cassai, and Dr. Andre Nahmias of Emory University, Atlanta. Roizman, said a 70-gram tumor taken from a cancer patient was found to contain a unique fragment of herpes simplex two virus DNA. (UPI)

Loss Is Third For Missouri

Ray Jeffrey, state director of industrial development, Friday said the defeat of the $150,000 Alpha Sintered Metals, Inc. industrial obligation bond issue was the third such loss in the state since bond elections were first held in 1962.

Jackson, Mo., voters twice defeated a similar proposal in 1968 while Hermann, Mo., also rejected a general obligation issue but later approved revenue bonds to supply the needed funds for industrial expansion.

"You can't put the entire blame on the unthinking negative vote in these instances," Jeffrey said in speaking of the local bond defeat. "There were no doubt valid reasons justifying their (voters) decision."

Jeffrey said he believed the Alpha Sintered vote in Sedalia reflected the fear of those voters who he said "automatically say no whenever they read the word general obligation without stopping to realize it will not raise taxes."

Jeffrey added he "would be willing to bet ... that if it (the measure) were presented again, it would pass with flying colors." He based his opinion on the fact that the abundance of issues on the general election ballot tended to distract voters from the full meaning of the Alpha Sintered issue.

Economic Development Director Bill Hall has not yet announced any specific plans to re-submit the issue to city voters.

Toy Balloon Antenna

MIAMI (AP) — Larry Garfield, a Miami carpenter, has found a poor man's way to beat the television blackout of sports events—a toy balloon antenna.

The balloon is filled with helium and attached by 50 to 75 feet of insulated wire to his television antenna. Garfield then floats the makeshift receiver and picks up on a Fort Pierce station about 100 miles north.

"It's worked just great," he says. "Except when it rains."

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For further information, contact the PETTIS County Coordinators:

Roger A. Garlich, 2605 South Quincy, Sedalia, Missouri, 826-9120
or
Mrs. Mary Kay Hunter, 624 E. 14th Street, Sedalia, Missouri, 826-4083

If you are unable to attend the Public Hearing in person, written statements may be forwarded to either co-ordinator.

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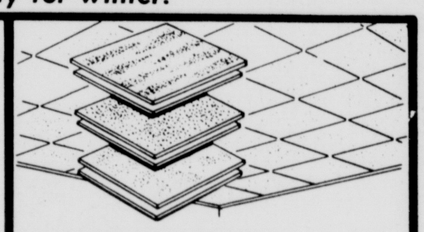

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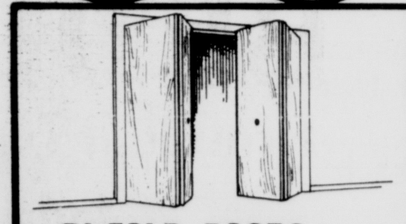

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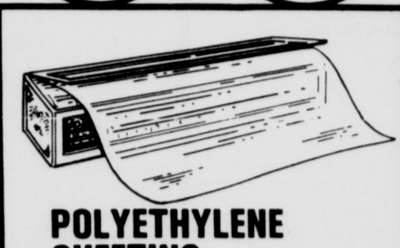

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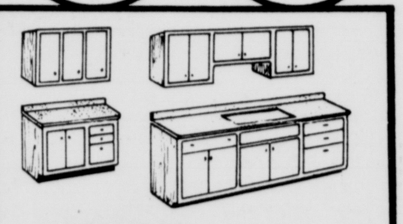

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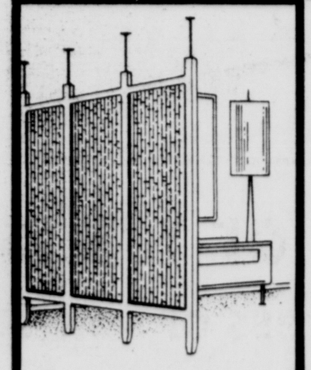

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Everyone Takes a Turn

Evelyn Bommer, Sedalia, glances down at the target prior to taking her turn during the target shooting. Everyone from young children to senior citizens took part in the turkey shoot.

(Democrat-Capital Photos by Dave Hamby)

Absorbs Recoil

Janet Blackburn, Houstonia, winces as she absorbs the kick of the shotgun during her turn on the line. Although several of the women fired at targets, the men dominated the trap shooting.

On Target

Tom Houschen, Houstonia, draws a bead on a clay target (upper left) during the trap portion of the turkey shoot. Tom won a turkey in the target shooting portion of the meet when his shotgun pellet came closest to the bullseye.

Everybody Took Aim

Turkey Shoot Draws Big Crowd

By DAVE HAMBY
Democrat-Capital Staff Writer

HOUSTONIA — About 35 sharpshooters participated in the fourth and final turkey shoot sponsored by the Community Betterment Club here recently. Turkeys, hams, and sausages were offered as prizes to those with the most skill and luck.

The turkey shoot consisted of both target shooting and trap shooting. In the target shooting, which was basically a matter of luck, the shooter whose shotgun pellet came closest to the center of a large "X" marked on the target won the prize.

The trap shooting, on the other hand, was largely skill with each shooter, firing in five-man relays, taking aim at three clay birds that were thrown out and away from the shooter. The shooter breaking the most birds won and, in the case of a tie, the range would be extended as many times as necessary until only one man was left.

Everybody got in on the act, including men, women, and children. A couple of the women had never fired a shotgun before and received last minute instructions on how to load and fire.

The money raised during the four shoots will be used by the Community Betterment Club to fix up the old American Legion building in Houstonia, which was recently purchased for use as a community center. According to Joe Blackburn, chairman of the Houstonia CBC, the series of turkey shoots is expected to net the community between $400 and $450.

This is the third year that the community has sponsored the turkey shoots and the turnout has been exceptionally good, even though it rained one of the Sundays. It is hoped that the shoots will become an annual event.

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Comment

THE SEDALIA DEMOCRAT
The Sedalia Capital

Published at Sedalia, Missouri, by The Sedalia Democrat Company

K. U. LOVE, Publisher — Sunday, November 12, 1972 — F. D. KNEIBERT, Editor

Liberal education takes a back row

It has been our privilege to participate in one or two seminars on education recently, offering opportunities to evaluate where we are, where we want to go and how best to get there. One was organized by the State Department of Education to gather citizen opinions on the course of public instruction in Missouri.

From these and other experiences, plus reading on the general topic of education, one is struck by the growing emphasis being applied to job training. It is not necessarily the same thing as education.

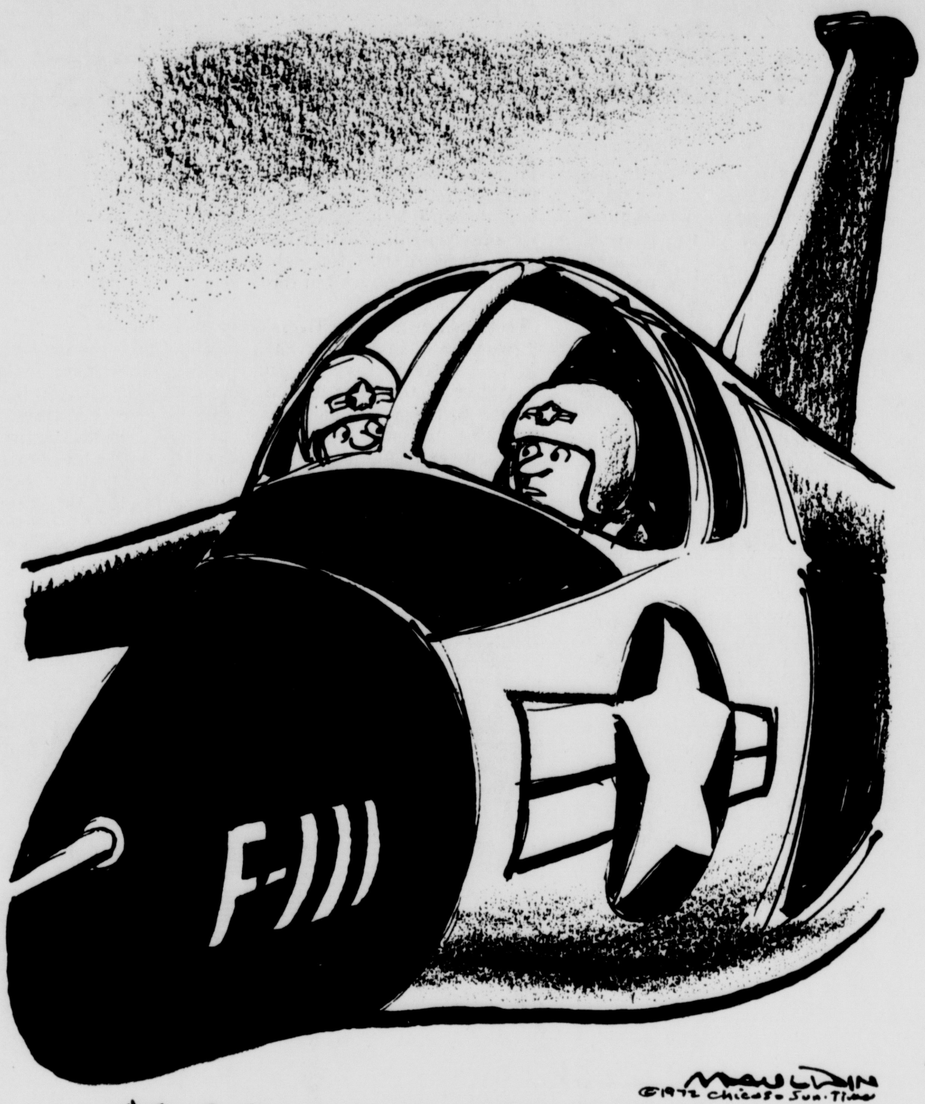
Vocational-technical education is getting increasing attention in Missouri and the nation. Lately the term "career education" has come into currency, which stresses training young men and women in secondary schools and colleges for specific careers or jobs.

Certainly there is a great need for much of this; as Dr. Arthur Mallory, Missouri commissioner of education puts it, for too long we have sold ourselves on the mistaken notion that everyone must go to college. Needs and opportunities are just as great, we are told, for technical and vocational training that equips young people for specific tasks.

We do not question the validity of these statements. The Bureau of Labor Statistics tells us that in the 1980s only about 20 or 25 per cent of the jobs will require a college degree. This astounding projection would seem to fly in the face of much of the conventional wisdom of education, regrettably not an uncommon occurrence.

But who today speaks for a liberal education? Is there no longer any validity to the concept of education for education's sake, no place for the well-rounded person who is exposed to both the arts and sciences to obtain a general education, from which one can then specialize?

There's probably no reversing the trend toward ever-increasing specialization at this point, but let's not fool ourselves into thinking we haven't lost something in the process.



A conservative view

Can Nixon make his party a winner too?

WASHINGTON — In the wake of Tuesday's election, questions press for answers: In what direction will Richard Nixon move? And what will become of major parties?

Kilpatrick

It has been said of Nixon that he has conservative instincts — and this is true. But it is equally true that he seldom acts on them. He is a solid conservative when it comes to making nominations to the U. S. Supreme Court. He has taken a conservative position against the busing of school children to achieve racial balance. His efforts to keep a reasonable lid on federal spending also mainifest a conservative mind at work.

Yet in most other areas, the Nixon record is mixed. His program of welfare reform differs only in degree, not in kind, from the guaranteed income plan proposed by liberal groups. His dismal record of deficit spending provides no reflection of conservative thought. On economic policies generally, the President has professed himself a Keynesian. It is hard to say what he meant by that remark, for the late Lord Keynes is often misunderstood, but the President plainly is not aligned with Adam Smith.

Which of the two faces will we see in the four more years? My own guess is that Nixon will prove to be slightly more conservative in his second term than he was in his first. From a wholly personal standpoint, he is now free to follow his instincts. He has made his last campaign. The necessity for compromise weighs heavily upon a man who hopes to remain in public office. With Tuesday's astonishing victory Nixon has cast off that weight. For the first time in his long career as congressman, senator, vice president and president, he is now his own man. It must be a grand and glorious feeling.

★ ★ ★

But there is another reason for speculating that Nixon will shift his compass to a more conservative course. He is not only head of the government; he is also head of his party. He has a great opportunity to translate his personal mandate into a party mandate. He can make of that landslide a firm foundation.

To be sure, it will be said that he had this opportunity — and muffed it — in the fall campaign. Goodness knows he was strongly urged to stump the country for such candidates-in-trouble as Smith of Maine, Boggs of Delaware, and Miller of Iowa. If he had gone into the field, and risked a few points of his personal triumph, it might have made a difference.

Maybe so, but I doubt it. The rub-off effect is vastly over-estimated. When it comes to particular races, pitting this individual against that individual, presidential endorsement fails at least as often as it works. Franklin Delano Roosevelt learned this lesson to his sorrow. Harry Truman got his come-uppance when he tangled with Harry Byrd. George Wallace failed to impress the voters of South Carolina by endorsing Democrat Nick Zeigler against Republican Strom Thurmond. Nobody loves a carpet-bagger.

With the election over and done with, however, it becomes possible for Nixon to build on party principles as opposed to particular personalities. If the two-party system is to mean much of anything hereafter, it is essential that he bend to the task. Democrats, of course, have the same obligation. Whatever may be said of Tuesday's outcome, this much is plain: The party system, as a sytem, is a shambles.

It will be a few weeks before political analysts can take an accurate reading on the ticket-splitting that appeared on Tuesday. It was massive. The straight-ticket voter, motivated by blind party loyalty, has gone the way of the whooping crane. The species is almost extinct. The independent voter, unimpressed by party labels, is the new political king.

In theory, this is fine. Ideally, we ought to vote for merit only. In practice, the process can result only in the destruction of parties, as parties — and our governments, at both the state and national levels, are geared to the machinery of party organization. Nixon won on Tuesday, but his party lost; and McGovern lost, but his party won. On Capitol Hill, incongruity will reign once more. It is a nice, disorderly prospect, but in its own dear muddle-headed fashion, this democratic Republic will surivive.

c. 1972, Washington Star Syndicate Inc.

25 Years ago

R.M. Dillon, Jr., and Harry Walch have returned from St. Louis where they attended a three-day meeting of the Missouri State Bakers Association.

Today's thought

"I hate, I despise your feasts, and I take no delight in your solumn assemblies. Even though you offer me your burnt offerings and cereal offerings, I will not accept them, and the peace offerings of your fatted beasts I will not look upon." — Amos 5:21, 22.

Merry-go-round

Radio fiascos hurt early war effort

By JACK ANDERSON

WASHINGTON — House investigators have found that "lack of centralized planning" created a "severe mess" in military communications during the early years of the Vietnam war.

The military services "could not even talk to each other because their equipment (was) not interoperable," the investigators reported.

Their report, stamped "Secret — No Foreign Dissemination," has been submitted to the House Appropriations Committee. They quoted the late Louis DeRosa, then Pentagon telecommunications chief, as testifying on April 6, 1971;

"We had a severe mess on our hands, and it was urgent that we remedy this as soon as possible. We were forced to make huge expenditures using commercial equipment and trying to adapt it to military requirements in the Vietnamese situation. We were not prepared for this type of joint operation..."

Various Pentagon officials explained it differently to the investigators, but it all came down to the fact that the military services didn't have communications equipment that was compatible.

"It was suggested by the... military services," wrote the House investigators, "that the 'severe mess' to which DeRosa alluded was was the situation occasioned by the sudden and drastic buildup of our forces in 1965, and the lack of sufficient tactical communications equipment to meet the requirement.

"The introduction of sufficient communications equipment lagged 12 to 18 months behind the arrival of the troops and this fact dictated the utilization of a motley collection of systems comprised of old and new equipments, some of which were incompatible and could not interoperate because they were not designed as joint equipment."

Another high official suggested to the investigators that the "severe mess" in Vietnam was "not traceable to technical interoperability failures but to insufficient quantities of circuits." Other military communications experts simply "disclaimed knowledge of problems in Vietnam."

The lack of coordination between the services, furthermore, continues to this day. After examining "the successes attained since 1968," the investigators found "a paucity of achievements."

★ ★ ★

The Administration's top and toughest black man is standing up to President Nixon over a campaign speech that played into the hands of racially discriminating companies and unions.

In a Labor Day message, President Nixon told the white-run construction industry and others who have balked at hiring blacks just what they wanted to hear.

The quota hiring, which favors black employment, is a "dangerous detour away from the traditional measure of a person on the basis of ability," Nixon informed the delighted industries. He called quotas "as artificial and unfair a yardstick as has ever been used to deny opportunity to anyone."

At the Equal Employment Opportunity Commission, Chairman William H. Brown III, a 1968 appointee of President Johnson, was dismayed over Nixon's appeal to the hardhat and hardheart vote.

Brown, backed by the courts, has pushed for minority hiring under systems similar to the "Philadelphia Plan" when he has discovered racial discrimination.

For more than a month, Brown bit his tongue. Then, on October 27, he vented his feelings in a ringing private memo to his staff.

"Recent newspaper accounts regarding statements by President Nixon on the issue of affirmative actions and quotas have led some Commission employees to question whether there has been or will be any change in the Commission's policy of requiring certain types of remedies for discrimination in employment," he wrote.

"The purpose of this memorandum is to assure you that, regardless of what interpretations may have been placed on these news reports, there has been and there will be NO change in the policies of this Commission concerning appropriate remedies for the elimination of discrimination in employment..."

"When discrimination is found to exist, it is the law itself which demands no less than full and appropriate relief... Remedies for discrimination may appear to some to be awkward, inconvenient, even burdensome perhaps. But if such is necessary to eliminate discrimination, Title VII demands no less."

Brown's term on the commission expires next year. But Nixon could have removed him at any time as chairman. To Nixon's credit, he kept Brown in the job even though the commission has struck at such GOP sacred cows as American Telephone & Telegraph. However, as with all other presidential appointees, Nixon asked for Brown's stand-by resignation as chairman the day after election.

c. 1971, United Features Syndicate Inc.

BERRY'S WORLD

"Just disregard 'measurements'—this is a pre-women's lib job application form!"

Art Buchwald

Candidate Apathy a winner

WASHINGTON — APATHY WINS IN LANDSLIDE! was the headline in Wednesday morning's newspapers.

Buchwald

I went to Apathy's hotel headquarters in hopes of interviewing the winner, but his aides said he was resting.

"Did he have a tough night?" I asked.

"No, he's always resting. He sleeps a lot."

Refusing to be put off, I sneaked up to his room and without knocking walked in. Apathy was lying on his bed in his underwear.

"I'm sorry to break in on you," I said apologetically.

Apathy yawned, "I couldn't care less."

"You apparently are the big winner in this election. How do you feel about it?"

"All right, I guess. I really didn't care if I won or not. Frankly, I don't feel any different now than I did before the race."

"That's interesting," I said writing very fast. "What made you enter the campaign in the first place?"

"I was drafted," Apathy said. "Early in the year the pollsters and pundits indicated there was tremendous grassroots support for Apathy in this country. It started when people suddenly realized they might have four more years of Nixon. Then McGovern was nominated in Miami and that put the clincher on it. People came to me and said, 'Apathy, this is your year.' Well, I didn't have anything else to do so I agreed to run."

"And you did well," I said. "Can you tell me a little about the strategy you used?"

"My strategy was not to do ANYTHING. I let McGovern campaign on TV, I let Nixon campaign on radio and I let Agnew and Shriver go all over the country. The more exposure they had the more Apathetic the country became. By Election Day I was 75 points ahead in the polls."

"But surely you did something to lull the country into a false sense of complacency."

"I'm not being modest when I say I didn't make a speech, issue a statement or spend one cent on my campaign. But I got all the press. The columnists and the commentators kept talking about Apathy in this campaign every day. Wherever people gathered to discuss the election, Apathy was the first thing mentioned. Both parties were knocking themselves out for their candidates, but I was the one who got all the exposure."

"I imagine," I said, "you became very nervous when the Watergate bugging scandal broke."

"My staff panicked; they wanted me to do something about it. They were afraid the American people would lose their Apathy after that. But I just told them to sit tight. I knew it was impossible to get the American people shook up about anything any more. And I was right. No matter what came out on the Watergate the electorate stayed Apathetic, and I didn't lose a vote."

"Was there any time during the campaign when you felt you were in trouble?"

"The only time I had a scare was when technicians striking against CBS cut the cables before the New York Jets-Washington Redskins game on Sunday."

"For the first time everyone in the country was aroused and lost their Apathy and I was afraid they would remain infuriated until Election Day. But CBS gave them all another football game to watch and everybody went back to sleep."

"Apparently you've been given a mandate by the American people. What do you intend to do with it?"

"Nothing," Apathy said. "If I did anything I'd just shake people up."

Mrs. Apathy came into the bedroom in her slip, drinking a can of beer.

"How does it feel to be the First Lady of the land?" I asked her.

She shrugged and took a sip from the can. "Beats the hell out of me."

c. 1972, Los Angeles Times

The bus depot

They wait at the bus depot,
Every age and every kind,
Every type of humanity
From sloven to refined;
Some in brilliant colors
With big flowers of every hue,
Some prim and precise
In their sedate navy blue,
Some in the heighth of fashion,
And some who have much less,
There to meet someone or travel
In a simple neat print dress,
There are overalls and blazers,
There are business suits and jeans,
There are struggling, worn-out mothers,
And bored youths in their teens,
Finally the bus rolls to a stop,
Some pile off and some pile on,
A friendly, helpful driver,
Just minutes and they are gone,
There have been some fond embraces,
There have been both tears and smiles,
Travelers going a short distance,
Or those going many miles,
Here one sees a tearful parting,
Now and then a joyful kiss,
And sometimes a late arrival
Gets there just in time to miss,
For the bus is on a schedule,
Heading for a destination
And it doesn't stop so very long
At any one bus station,
Travelers peer out the bus windows
While it stops for its short stay,
Then it starts up with a racket
And again they're on their way,
Where to, you sometimes wonder,
Where is everybody going?
On vacation—home or where?
We have no way of knowing
As American as Thanksgiving,
Or as a wiener-roast,
Are people going places
On a bus from coast to coast to coast.

Hazel N. Lang

Editor's mail

Picture use criticized

Speaking as a family member of one of the young men killed in the crash last Saturday night, I'd like to voice my disappointment in the picture published in the paper Monday evening and Tuesday morning.

I think you used extremely poor taste in using a photo showing a charred body, leaving it to the families involved to wonder if this might be their son.

Route 2 — Mrs. Doyle Furnell

The Democrat-Capital was acutely mindful of the criticism it would incur by running the picture, but decided to do so in the belief that it would cause other motorists, especially young people, to exercise more caution. Some area law officers, who regularly investigate fatal traffic accidents, have expressed their agreement with the decision. — Ed.

4-5-1 Overall Record

Tigers Tie Blue Springs To End Season

By VAUGHN HART
Sports Editor

BLUE SPRINGS, Mo. — A pair of third-quarter touchdowns by Smith-Cotton pulled the Tigers to a 14-14 tie with the Blue Springs Wildcats here Friday night, as the curtain fell on the 1972 football season.

Tom Bloess, the Tigers 190-pound senior halfback, went five yards for the first Bengals score early in the third quarter as S-C began their fight back from a 14-0 halftime deficit.

Marvin Spruell hit wide receiver Rick Carter midway through the quarter on a 51-yard halfback pass, giving the Bengals a 14-14 tie as Bloess ran for the two-point conversion.

The closest either team was able to get after that on the muddy gridiron was when Smith-Cotton drove to the Wildcats' 31 with :26 left in the contest. From there, placekicker Jim Downing tried a field goal, but the 41-yard boot was short.

The Tigers finished the campaign at 4-5-1, the school's best record since 1968, when they had an even .500 record at 5-5.

Blue Springs closed with two wins and seven losses to go along with the one tie.

Blue Springs took the opening kickoff and drove 62 yards in 16 plays for their first score as quarterback Jeff Littrell mixed his running and passing game. Jim Chrisman, who wound up as the night's leading rusher with 75 yards on 20 carries, was Littrell's mainstay on the drive. The 175-pound senior halfback picked up 36 of the Wildcats' yards in the drive, including a three-yard run that capped it off at 6:39 for the first score of the night.

During the drive, Littrell hit Ray Rosamond, a 145-pound senior end, on passes of eight and 12 yards.

Littrell also passed for the two-point conversaion that gave the 'Cats an 8-0 lead, hitting Mark Monheiser.

Blue Springs got their second score with just :11 to go in the opening half as Littrell and Monheiser connected for a seven-yard pass play. The drive was set up by a S-C miscue as Mark Williams tried his second fake punt of the night. The Bengals faced a fourth and four situation at the Blue Springs 38. Williams had converted earlier in the game running for eight yards on fourth and six, but this time the Wildcats were ready.

They took over on the Tigers' 33 with :55 showing on the clock. Littrell went to Monheiser as the 'Cats moved the ball to the S-C 13 on a 20-yard pass play. Chrisman got the ball to the Tigers' seven on a six-yard run. From there, Littrell spotted Monheiser open in the end zone for the TD.

Blue Springs went for another two-point conversion, but the pass from Littrell to Rosamond was incomplete. However the Wildcats were in command, 14-0, as the first half ended.

Junior quarterback Paul Kostopolus took the second-half kickoff and ran it back all the way from his 26 to the Blue Springs nine. Only the long reach of Chrisman stopped Kostopolus from running it back all the way.

The Tigers got an extra five yards as they lined up for the next play and Blue Springs was whistled for off sides. That moved it to inside the five, first and goal. On the next play, Bloess crashed in for the score. S-C went for the two-point conversion, but Kostopolus' pitch to Bloess was turned in by junior tackle Bruce Roney.

S-C scored on their next possession, getting the ball in good position at the Blue Springs' 48. Following a one-yard pickup by Bloess, Kostopolus pitched the ball to Spruell, who dropped back and hit Carter on a perfect pass play that covered the remaining 51 yards. The Tigers again went for the two-point conversion, but this time it worked as Bloess knifed across the goal line to knot the score at 14-14.

On their final drive of the night, which saw the Tigers get possession on their own nine, they managed to get to the Blue Springs' 31, where Downing attempted the field goal. Three key plays, including a 36-yard pass play from Kostopolus to tight end Ken McDowell, were instrumental in moving the ball into scoring position. McDowell's catch, only his second of the season, got the ball across midfield to the Blue Springs' 45. McDowell injured his leg on the play and was taken by ambulance to a local hospital for examination.

Spruell got the ball to the 31 on runs of six and eight yards. From there, Downing attempted his three-pointer, but the kick was short and both teams had to be satisfied with the 14-14 deadlock.

Unofficial Statistics

	S-C	BS
First Downs Pass.	4	4
First Downs Rush.	4	4
First Downs Pen.	1	1
Yds. Gained Rush.	103	58
Yds. Gained Pass.	132	71
Total Yardage	235	129
Passing	5 of 11	10 of 16
Had Intercepted	0	0
Fumbles-Lost	2-1	2-1
Penalties-Yards	5-35	6-14

Individual Statistics

Rushing — (Smith-Cotton) Mike Boggs 10 for 32; Marvin Spruell 8 for 32; Tom Bloess 13 for 32; Mark Williams 2 for 4; Jim Vansell 1 for 3. (Blue Springs) Jim Chrisman 20 for 75; Jeff Littrell 5 for minus 17; Robert McDill 1 for 2; Mark Monheiser 6 for minus 2.

Passing — (Smith-Cotton) Paul Kostopolus 4 of 10 for 96 yards, no interceptions; Marvin Spruell 1 of 1 for 51 yards, no interceptions, one touchdown. (Blue Springs) Mark Littrell 10 of 16 for 71 yards, no interceptions.

Receiving — (Smith-Cotton) Rick Carter 2 for 70, one touchdown; Ken McDowell 1 for 36; Marvin Spruell 2 for 26. (Blue Springs) Mark Monheiser 3 for 40, one touchdown; Roy Rosamond 2 for 20; Jim Reynolds 3 for 15; Robert McDill 2 for 6.

Scoring

Smith-Cotton	0	0	14	0	—14
Blue Springs	8	6	0	0	—14

KC To Fall

Steelers Expected To Keep Winning

By HUBERT MIZELL
Associated Press Sports Writer

NEW YORK (AP)—Pittsburgh's Steelers as hot National Football League contenders . . . sounds strange, doesn't it? As unnatural as a Kennedy-Wallace ticket, or snow in San Juan, or scotch mixed with ginger.

But, there they are as No. 1.

When you're hot, you're hot and the prediction here is for the Steelers to overcome a stiff challenge Sunday and chop down AFC West kingpin Kansas City 24-17.

Pittsburgh shattered an American Conference Central Division tie with Cincinnati by bruising the highly-ranked Bengal defense 40-17. It was the fourth straight for the Steelers, now 6-2.

Kansas City got untracked to wallop Oakland 27-17 for the Chiefs' first-ever victory in Arrowhead Stadium. Kansas City, 5-3, stepped a half-game ahead of the Raiders.

Franco Harris is one prime reason Coach Chuck Noll's troops have resigned from the NFL also-rans. The former Penn State star has topped 100 yards rushing in three of the last four games.

Ed Podolak, Kansas City's key man these days, streaked for 115 yards against Oakland and grabbed a touchdown pass from Len Dawson.

With a 36-of-50 prediction record and 72 per cent, here's a game-by-game look at this week-end's NFL menu:

Minnesota 20, Detroit 14: You don't win in the NFC Central, you survive, and the Vikings, 4-4, have rebounded from that miserable beginning. A victory over the Lions and a Green Bay defeat elsehere would tie them for the division lead.

Dallas 34, St. Louis 10: Cards' offense is superpuny and the Cowboys can't afford a let-up en route to a divisional rematch with high-flying Washington.

Washington 17, New York Giants 10: Larry Brown shredded Giant defense for 191 yards two weeks ago. Redskins to keep rolling and maintain heat on world champion Dallas in the National Conference Central.

Los Angeles 30, Denver 17: With Roman Gabriel's arm remaining inconsistent, the Rams have turned to the ground, with Willie Ellison getting help from ex-Texas hero Jim Bertleson. Denver's problems are only beginning with a tough schedule ahead.

Cincinnati 17, Oakland 13: Paul Brown must still be fuming over the Bengals' defensive collapse at Pittsburgh and my guess is that it'll come back to haunt the unsure Raiders.

Miami 30, New England 14: What's there to say? Jim Plunkett isn't throwing like the super confident kid of a year ago and New England's line doesn't make the path too wide for nifty runner Carl Garrett. Earl Morrall isn't throwing too well, either, but who cares when he can spin around and hand to Larry Csonka, Jim Kiick or Mercury Morris?

Atlanta 27, New Orleans 14: Falcons have fallen to back-to-back NFC West opponents, San Francisco and Los Angeles, and realize one more stumble will send them home for playoffs as usual.

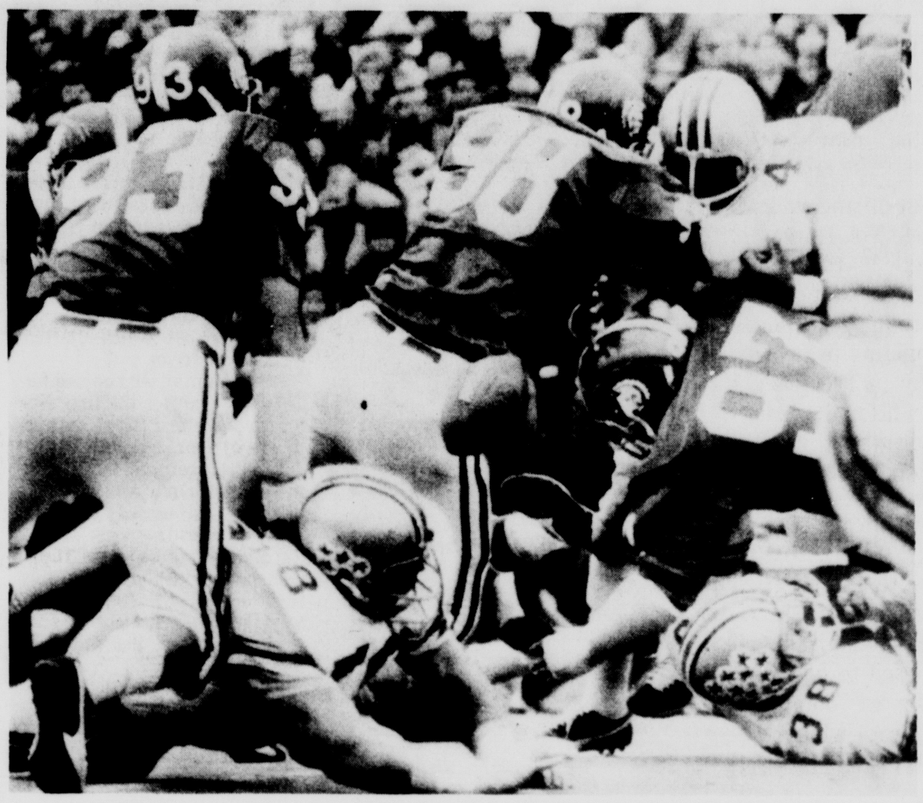
Green Bay 10, Chicago 7: Honestly, I think the Bears have had it. That short spurt of success with running quarterback Bobby Douglass lasted until the scouts caught up with them and Green Bay showed new offensive class in a 34-24 whipping of the 49ers.

New York Jets 38, Buffalo 21: Joe Namath is hungry after being wiped out by veteran Washington defense, but the Jets are vulnerable to all through the air. O.J. Simpson, new AFC ground king, will have it tough against New York's close-in defenders.

San Francisco 24, Baltimore 20: It's a must for 49ers, now two games behind Rams in NFC West. Colts, 2-6, are looking ahead to next year while San Francisco is alive for 1972.

Houston 10, Philadelphia 3: No comment. Why make more enemies?

San Diego 28, Cleveland 17: Second second-rater in a row for the Monday night TV audience, but Chargers can make it exciting if John Hadl has one of his good days . . . make that nights.



Loose in a Crowd

Ohio State's Archie Griffin (45) fumbles the ball after being hit by Michigan State's Gail Clark during first quarter action Saturday at East Lansing, Mich. (UPI)

Bowling Scores

"Domestic Exec"

Team	Won	Lost
Empress Room	28	12
Harris Davis Paints	27	13
Cover Const. Co.	26	14
Local No. 588	25	15
Jordan Sand-Gr.	24	16
Merle Norman	24	16
IGA	21	19
American Family Ins.	18	22
G & M Sales	16	24
Guy's Nuts & Chips	14	26
Sedalia Bank & Trust	12	28
Team No. 3	5	35

High Team 30: Sedalia Bank & Trust, 2374; Second: Merle Norman, 2323. High Team 10: Sedalia Bank & Trust, 849; Second: Merle Norman, 847.

Women's High 30: Edie Simon, 524; Second: Pat Weir, 511. Women's High 10: Amy Bell, 215; Second: Lynn Block, 214.

Broadway Majors

Team	Won	Lost
Klassic Mfg. Co.	27	17
McDonald's	26	18
Ditzfeld Transfer	24	20
Dicks Trophies	23	21
State Farm Ins.	21	23
Benefit Trust Ins.	21	23
Schlitz Beer	20	24
Budweiser Beer	20	24
Wally Franks "66"	19	25
Tallman Co.	19	25

High Team 30: Budweiser, 3102; Second: Ditzfeld, 3047. High Team 10: Budweiser, 1079; Second: Ditzfeld, 1071.

Men's High 30: D. Anderson, 610; Second: G. Schwab, 605. Men's High 10: D. Patton, 227; Second: D. Anderson, 225.

Goofers

Team	Won	Lost
LaMonte Com. Bank	34½	9½
Broadway Lanes	30½	13½
Adco Inc.	29	15
Sedalia Water Dept.	17	27
KMOS TV	14	30
Builders Lum. & Sup.	7	37

High Team 30: LaMonte Bank, 2529; Second: Bdwy. Lanes, 2524. High Team 10: Bdwy. Lanes, 930; Second: LaMonte Bank, 891.

Women's High 30: B. Schaberg, 578; Second: L. Rodgers, 553. Women's High 10: L. Miller, 221; Second: L. Rodgers, 210.

Business Men

Team	Won	Lost
Michelob	32	12
Wells Painting	27	17
Moose Ramblers	25	19
S & M Sports	25	19
Dotys Transfer	22	22
McCowan Salvage	21	23
Wallace Skelly	17	27
Wally Frank's Oil Co.	7	37

High Team 30: Wells Painting, 2979; Second: Michelob, 2879. High Team 10: Wells Painting, 1005; Second: Moose Ramblers, 995.

Men's High 30: Steve Emo, 587; Second: Bill Neff, 560. Men's High 10: S. Emo, 226; Second: R. Bodenstal, 205.

Penn State athletic trainer Ed Sulkowski is the head trainer for the U.S. Olympic boxing team. He formerly boxed at Penn State.

Rice Knotches Big Upset On Arkansas

LITTLE ROCK, Ark. (AP) — Rolan Boyce, a freshman playing his first game of the season, blasted one yard for a touchdown with one second left in the game to give Rice a surprising 23-20 victory over Arkansas Saturday.

Boyce's touchdown brought Rice Coach Al Conover and most of the Owls onto the field. Conover did a forward roll as he headed back toward the bench.

The touchdown was Boyce's second of the game and halted the Owls' four-game losing streak. Arkansas, the preseason favorite in the Southwest Conference, has lost three of its last four and is now 2-3 in the conference race. The victory was Rice's first in the conference.

The Owls' touchdown drive included some big plays by quarterback Bruce Gadd. Facing fourth down and 23 yards to go, Gadd dropped back and found tight end Gary Butler for a 27-yard gain down the middle.

Then, with third and one at the Arkansas four, Gadd fired to Ron Arceneaux on a quick sideline pattern that netted three yards. On first down, John Coleman was stacked for no gain. Offsetting penalties nullified the next play — an incomplete pass — and then Boyce wedged across the goal.

Rice kicking specialist Mark Williams broke a 10-10 halftime tie with a 48-yard field goal early in the third quarter, but Arkansas tailback Dickey Morton retaliated with a 39-yard scoring run.

Morton finished the afternoon with 88 yards on 16 carries, giving him a school record of 961 yards for a season. The record of 947 yards was set in 1965 by Bobby Burnett.

A 38-yard field goal by Mike Kirkland extended Arkansas' advantage to seven points, but Williams came back with his third field goal to make it 20-16 with seconds left in the third period.

2 Horses Fall

Droll Role Victor

LAUREL, Md. (AP) — Droll Role of the United States took the lead as Boreen of Ireland and Jumbo Jet of Singapore fell entering the backstretch and swept to victory Saturday in the 21st running of the Washington D.C. International at Laurel Race Course.

Boreen was taken from the course in a horse van.

Droll Role, owned by John M. Schiff and ridden by Braulio Baeza, finished four lengths in front of Parnell of England, bringing the United States its 11th victory in the $150,000 invitational race over 1½ miles on the grass.

Steel Pulse of England was third, nine lengths back of Parnell and a length in front of San San, the Prix de l'Arc de Triomphe winner from France.

Completing the order of finish were Belle Geste of Canada, Kentucky Derby winner Riva Ridge and Mejiro Musashi of Japan. Boreen, ridden by Buster Parnell and Jumbo Jet, ridden by Lester Piggott, fell after entering the backstretch. Both jockeys walked away unhurt.

Droll Role paid $9.60, $4.60 and $4. Parnell returned $4.80 and $4.60 and Steel Pulse was $11.40 to show. The 3-6 exacta of Droll Role and Parnell was worth $36.20.

Time for the 1½ miles over the turf course made soft by rain was 2:38 4-5.

Girls Featured On Grid Card

A double-main wrestling event program will be presented Tuesday night in Sedalia's Convention Hall ring. Heavyweights and girl grapplers will be featured.

Men's tag team action will share top billing with a women's Central States title pairing.

In the heavyweight division, Rufus Jones and Black Angus will pool talents to oppose Nature Boy Kirby and Benny Ramirez.

In the women's title clash, Jean Antone, New Orleans, will risk her Central States crown against Betty Niccoli, the former champion.

Former world champion Pat O'Connor, a native New Zealander, will have a spot in the lineup. He will meet a challenge from Omar Atlas.

Rounding out the bill will be a match between Kirby and Angus.

Spartans Dump Ohio State, 19-12

EAST LANSING, Mich. (AP) — Michigan State staged a stunning football upset Saturday, defeating previously unbeaten, fifth-ranked Ohio State 19-12 and knocking the Buckeyes out of a tie with Michigan for the Big Ten lead.

The fired-up Spartans had vowed they would send out retiring Coach Duffy Daugherty with a winning season. The triumph made the MSU record 4-4-1.

The Spartans had control of the ball through most of the second half, and a stubborn MSU defense kept Ohio State from even coming near its former 31 points-a-game scoring average.

It was the second Saturday the Spartans had knocked off a favorite. Last week it was Purdue they dumped, 22-12.

Michigan State stayed in the game in the first half with a 12-12 tie at the intermission, thanks to the field goal booting of junior Dirk Krijt, a soccer style kicker imported from the Netherlands.

His four field goals tied the Big Ten record set earlier this year by Chris Gartner of Indiana against Wisconsin.

Ohio State matched the Spartans scoring in the first half with a touchdown pass that went 20 yards from Greg Hare to Ted Powell, capping a 59-yard drive, plus a field goal and a safety. But that ended the Ohio State scoring.

MU Co-Captains

COLUMBIA — All-American candidate John Brown and Mike Jeffries have been elected co-captains for Missouri's 1972-73 basketball team.

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Vikes Take Consolation

Bulldogs, Grems in Title Game

BULLETIN

LINCOLN — Upsets were the byword here Saturday night as Stover and Smithton took first and third place trophies home from the Kaysinger Conference Basketball Tournament.

Top-seeded Sacred Heart was beaten by the Bulldogs in the championship contest, 68-61, and led at only one point in the game, that coming in the second quarter.

The Smithton Tigers also came up with a surprise, downing second-seeded Warsaw, 65-57.

By WARREN RIPLEY
Staff Sportswriter

LINCOLN — And then there were two. So it was down to Stover and Sacred Heart in last night's championship game of the Kaysinger Conference Tournament. Stover surprised the second-seeded Warsaw Wildcats with an airtight zone defense, excellent boardwork and the fine shooting of Phillip Marriott and Ronnie Hodges. Stover earnes their championship berth with a 58-50 victory over the Wildcats.

In the consolation bracket Friday, LaMonte rode the scoring of Darrell Oswald and "Buggar" Bennett to a surprisingly easy victory over Cole Camp, 60-38.

Stover and Warsaw both opened their game with full court presses. Unfortunately for the Cats, however, Stover's press was working while theirs wasn't. Stover ripped up the Wildcat press on the passing of Paul Marriott, 5-11 senior guard. Warsaw had to drop out of their press after falling behind 11-6, but managed to come back to within four by the second period.

In the second quarter, 6-6 senior Doug Stevens was hitting the boards hard for Warsaw and was scoring, but could not bring the Warsaw five back. Steve Barb injected new life into the Warsaw squad by hitting three long ones to help bring them to within three with :18 remaining in the half. But by this time, Stevens was in foul trouble on the bench and Stover scored again at the buzzer to make it 33-28.

In the third period, Stevens' gain brought Warsaw back after they were down by nine. A three-point play and a tip-in by the big pivit-man brought the score to 43-39 with 40 seconds remaining, but Stover refused to give up their lead and held steady at 45-39.

Warsaw was being forced to shoot farther out than they wanted to. Eddie Barnes, an 18.0 scorer last year for the Wildcats, was being forced way out of his favorite shooting spots and was almost completely neutralized. Also, the rebounding of Phillip Marriott and Steve Fischer along with the outside shooting of Hodges was equalizing Stevens' efforts inside.

At the start of the fourth period the Bulldogs' press again harassed the Wildcats into ball-handling errors and with 5:16 remaining, the Bulldogs had pumped their lead back up to nine, 51-42. Once again Stevens brought back the Wildcats, but with 3:35 left, Stover went into a semi-stall taking only sure shots.

The strategy paid off and moved the Bulldogs into the championship. Warsaw met Smithton for third place in Saturday's other game.

The first period of the LaMonte-Cole Camp game was a see-saw battle, with the lead changing hands many times. But LaMonte surged ahead towards the last of the period to take a 16-9 lead. The second period was played to a draw with LaMonte unable to build on their lead, holding their seven-point advantage at the half, 31-24.

In the third period the wheels of strategy began to turn. LaMonte's 5-8 Buggar Bennett had held the Blue Birds' 6-2 Russell Case to two points in the first half, but now Cole Camp coach Bob Farrington moved Case inside to take advantage of his superior height. He pumped in three in a row over Bennett's head to bring Cole Camp to within three at 31-28. LaMonte coach Larry Ficken put 3-0 Donnie Hitaffer on Case and moved Bennett to a shorter man. But Bennett retaliated against the Blue Birds by burning the Cole Camp squad for four straight buckets to inflate LaMonte's lead to eleven, 41-30.

This proved to be the crusher as Cole Camp never again threatened. Both teams played subs for most of the final period.

LaMonte's guard duo of Oswald and Bennett were the high scorers for the night with 24 and 22 respectively. Stevens followed closely behind with 20.

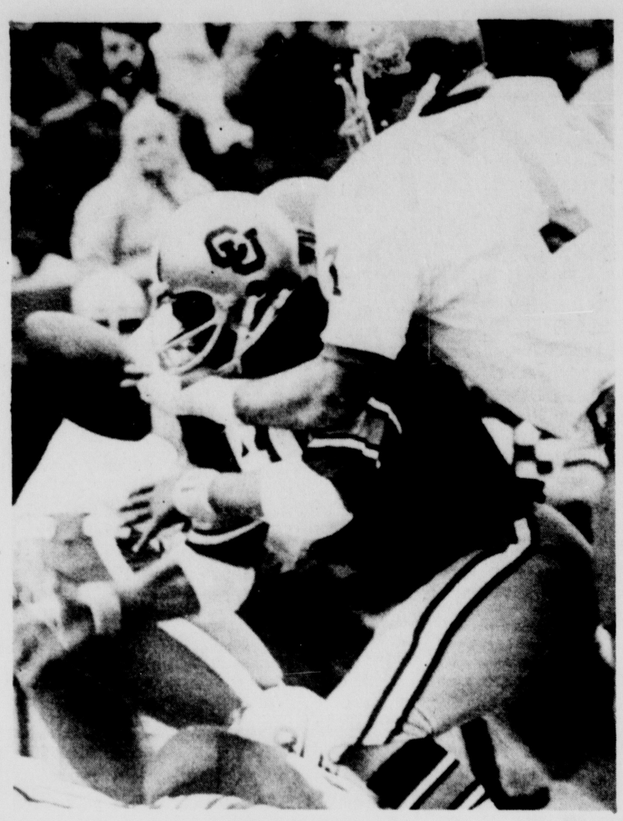
Scoring

LaMonte (60) — Darrell Oswald 24, Buggar Bennett 22, Larry Whitworth 7, Donnie Hitaffer 5, Leonard Huddleston 2.

Cole Camp (38) — Harry Goosen 11, Russell Case 9, Kent Schnakenberg 7, Chris Yeager 4, Kenny Weymuth 4, Warren Harms 3.

Stover (58) — Phillip Marriott 15, Ronnie Hodges 14, Steve Fischer 11, Paul Marriott 9, Noel Heppard 9.

Warsaw (50) — Doug Stevens 20, Scott Steffans 8, Steve Barb 8, Darrell Kinkead 6, Tim Hedrick 4, Eddie Barnes 4.



Early Goof

University of Colorado fullback Bo Matthews (41) fumbles the ball during first quarter action Saturday at Boulder, Colo., as he goes through the line. Mitch Sutton (77) of Kansas recovered. (UPI)

Iowa State Battles Huskers To Tie

Tries To Scramble

Without an open receiver, Iowa State's George Amundson (12) tries to run out of the grasp of Monte Johnson (37) of Nebraska during the Cyclone-Cornhusker game at Ames, Iowa, Saturday. (UPI)

AMES, Iowa (AP)—Fired-up Iowa State scored a lightning touchdown with 23 seconds left Saturday—but missed the ensuing extra point—and had to settle for a 23-23 tie with third-ranked Nebraska in a classic Big Eight conference defensive struggle.

Nebraska took a 23-17 lead with 1:03 remaining on Rich Sanger's 36 yard field goal. Iowa State, 5—2—1, however, drove 74 yards in six plays for the tie with Willie Jones grabbing a 24-yard touchdown pass from George Amundson.

Tom Goedjen, who had earlier booted a 45-yard field goal, and was 29 of 31 for extra points for the season, missed the extra point—the ball tailing off to the right.

Nebraska, bidding for an unprecedented third straight national title, is 7—1—1 over-all and kept the conference lead with a 4—0—1 record. Iowa State is 2—2—1 in the Big Eight.

Iowa State recovered six fumbles and intercepted two Nebraska passes in the jarring game before a sellout crowd of 36,231. Nebraska had one fumble recovery and intercepted three Amundson passes—two of which started touchdown drives.

David Humm, who passed for 246 yards, ran for the first Nebraska score and threw scoring passes of four and 35 yards to Johnny Rodgers. Rodgers' final touchdown came with 8:08 remaining and erased a 17—13 Iowa State lead.

Amundson threw for all three Cyclone touchdowns—hitting tight end Keith Krepfle with scoring tosses of eight and 33 yards in the middle two quarters.

Nebraska	7	6	0	10—23
Iowa State	0	10	7	6—23

Neb—Humm 5 run (Sanger kick)
ISU—Krepfle 8 pass from Amundson (Goedjen kick)
ISU—Goedjen FG 45
NEB—Rodgers 4 pass from Humm (kick failed)
ISU—Krepfle 33 pass from Amundson (Goedjen kick)
NEB—Rodgers 35 pass from Humm (Sanger kick)
NEB—Sanger FG 36
ISU—Jones 24 pass from Amundson (kick failed)
A—36,231.

	Nebraska	Iowa State
First downs	23	18
Rushes-yards	48-121	45-123
Passing yards	246	235
Return yards	12	43
Passes	23-42-2	15-33-2
Punts	8-37	6-35
Fumbles-lost	6-6	1-1
Penalties-yards	6-47	4-57

Kansas Falls To Colorado

BOULDER, Colo. (AP) — Colorado, held to three Fred Lima field goals in the first half, exploded for two touchdowns only 18 seconds apart in the third period to bury Kansas 33-8 Saturday in a Big Eight Conference football game.

The Colorado defense-getting superb line play from Mark Cooney, Bud Magrum and others-pinned the Jayhawks inside their own 10-yard line midway through the third quarter. On the third play, following a Kansas punt, Buff tailback Charlie Davis raced 21 yards with a pitchout for the first Colorado touchdown with 5:19 left in the third.

Kansas quarterback Dave Jaynes went to the air on the Jayhawks' first play after the touchdown, and CU safety John Stewarns intercepted at the Kansas 33-yard line. On the next play, sophomore split end Steve Haggerty slipped behind the Jayhawk defense and hauled in a perfect Ken Johnson aerial in the end zone with 5:01 left.

The Jayhawks' lone score came midway through the final period when Stearns, trying to intercept, tipped a Jaynes' pass into the arms of Kansas flanker Emmett Edwards, who streaked the rest of the way for a 61-yard scoring play. Bruce Adams, the holder on a fake extra-point try, ran in for the two-point conversion.

Lima added a 39-yard field goal later in the period to set a Colorado single-game record of four field goals. It also gave him 14 for the season, another school record.

Reserve quarterback Joe Duenas drove the Buffs to a final score, hitting sophomore tight end Larry Allen on a 33-yard scoring pass with 29 seconds left in the game.

	Kansas	Colorado
First downs	15	21
Rushes yards	43-127	45-185
Passing yards	148	218
Return yards	0	25
Passes	11-19-1	12-28-1
Punts	7-32	2-50
Fumbles lost	1-0	3-1
Penalties yards	6-80	6-32

Chiefs, Steelers Important Match

PITTSBURGH (AP) — Something has to give Sunday when the Pittsburgh Steelers, 4-0 at home, host the Kansas City Chiefs, 4-0 on the road, in a National Football League game.

The Chiefs, 5-3 over-all, downed Oakland 27-14 last week to move a half-game ahead of the Raiders in the Western Division of the American Conference.

Pittsburgh, 6-2, is coming off a convincing 40-17 win over Cincinnati which pushed the Steelers one game ahead of the Bengals in the AFC's Central Division.

"I don't think we'll have a letdown this week," said Steeler guard Bruce Van Dyke, who earned The Associated Press, NFL Offensive Player of the Week award for his work against Cincinnati.

"We're playing the guys with the big names, the guys with the big reputations," Van Dyke added. "They've been to the Super Bowl and we haven't. So in a way it's a bigger challenge than any game we've had."

Steeler quarterback Terry Bradshaw has hit on nearly 50 per cent of his pass attempts and four of his eight touchdown passes have been to wide receiver Frank Lewis, elevated to a starting job two weeks ago.

Pittsburgh also has had just seven fumbles and six interceptions compared to 29 turnovers by the Chiefs and they have been penalized 55 fewer yards than the opposition.

"I said last season that we had a good football team but penalites and turnovers killed us," said Steeler Coach Chuck Noll. "This year we have eliminated these mistakes and added a little more scoring punch."

Defensively, the Steelers lead all of pro football with 19 interceptions, and they have given up the second fewest points in the AFC.

They'll be tested again, however, by Kansas City quarterback Len Dawson, a former Steeler, who has completed 60 per cent of his pass attempts this season.

MU Season Ticket Sales At 10,000

(Democrat-Capital Service)

COLUMBIA — Less than three weeks away from Missouri's 1973-73 basketball opener with Ohio University, the total sale of season tickets already has reached approximately 10,000 in the Tigers' new 12,600-seat multipurpose building, Athletic Director Mel R. Sheehan has disclosed.

"The response of our fans has been extremely gratifying," Sheehan noted. "It indicates great support of, and confidence in, Coach Norm Stewart, his upcoming team, and the entire basketball program."

The breakdown of season tickets shows approximately 4,500 sold to students, 3,000 to the public and 2,500 to university employees.

"We anticipate that every game will be a near-sellout," Sheehan said, "but we will be holding back a limited number for out-state followers who wish to see individual games."

Mizzou christens its new arena against Ohio University, champions of the Mid-American conference, here on Nov. 25.

Iowa Victimized By Michigan, 31-0

IOWA CITY, Iowa (AP) — The Michigan Wolverines methodically ground out their 20th regular-season victory, posting a 31-0 football victory over Iowa Saturday to take possession of the Big Ten conference lead.

The Wolverines enhanced their chances for a Rose Bowl bid after previously unbeaten conference foe Ohio State fell 19—12 to Michigan State Saturday.

A sophomore-dominated backfield helped Michigan tally 358 total yards to 210 for Iowa, while a heady defense, which allowed only 37 points in nine games this season, held the Hawkeyes to only one serious scoring threat.

Michigan is now the conference king at 6—0 and is 9—0 on the season, while Iowa fell to 1—5—1 in the conference and 2—6—1 over all.

Sophomore quarterback Dennis Franklin directed the Wolverine attack, which utilized the talents of sophomore split end Gil Chapman and sophomore tailback Chuck Heater, who rushed for 63 yards.

Tigers Edge Out Northeast, 10-6

JEFFERSON CITY, Mo. (AP) — Lincoln University defeated Northeast Missouri State 10-6 in an MIAA football game Saturday.

Tyrone Allen opened scoring for the winners in the second quarter with a field goal after which Johnny McDaniels tallied on a 13-yard pass from quarterback James Lang. Allen kicked the point and Lincoln went into halftime with a 10-0 lead.

Northeast got on the board in the final period when Lenvil Elliott scored from the six. The attempted conversion was blocked by Demetrice Jackson.

Lincoln is 7-1 for the season and 3-1 in the conference. Northeast is 6-3-1 and 1-2.

Jays Edge Leeton 65-63 In GVC Play

(Democrat-Capital Service)

MONTROSE — Montrose edged Leeton, 65-63, in a Golden Valley Conference game here Friday night.

Kent Schussler and Larry Jurgensmeyer combined for 45 of the Blue Jays' points with 23 and 21-point performances respectively. Dennis Mayer added 11.

The contest was tight all the way. Trailing 31-28 at the half, Montrose managed to outscore Leeton, 19-14 in the third period. They held onto that lead as the teams hit for 18 points apiece in the final stanza.

Montrose also won the junior varsity contest, 51-32. Mike Van Blaricon had 22 points.

Scoring

Montrose (65) — Schussler 23, Jurgensmeyer 21, Mayer 11, Fluty 6, Cook 4.

Leeton (63) — Hopkins 21, Zumwalt 16, Armstrong 14, Stackte 8, Wetzel 3, Bancroft 1.

Montrose	13	15	19	18—65
Leeton	15	16	14	18—63

Mo-Southern Rolls

JOPLIN, Mo. (AP) — Missouri Southern, with John Carter and Ken Howard each scoring two touchdowns, rolled over Culver-Stockton 63-12 in a football mismatch Saturday.

Culver Stockton's first score came in the third quarter with Southern already ahead 28-0, and again in the fourth.

Area Football Results

Sedalia Smith-Cotton 14, Blue Springs 14 (tie)

Columbia Hickman 33, Kansas City Rockhurst 7

Jefferson City 9, Granite City, Ill. 6

Quincy, Ill. Christian Brothers 30, Hannibal 0

Fulton 35, Fort Zumwalt 23

Pleasant Hill 39, Odessa 9

Rolla 14, Springfield Kickapoo 14 (tie)

Chillicothe 48, Warrensburg 18

Appleton City 32, Archie 6

St. Mary's (Independence) 28, Lexington 26

Pittsfield, Ill. 33, South Shelby 0

Centralia 41, Missouri Military Academy 16

Butler 6, Adrian 0

East Newton 32, El Dorado Springs 6

Sherwood 7, Osceola 6

Warrensburg University High 12, Windsor 0

Drexel 24, Raymore-Peculiar 0

Harrisonville 12, Higginsville 12 (tie)

CMSU Defeats Eastern Illinois

CHARLESTON, Ill. (AP) — Steve Howard threw three touchdown passes to lead Central Missouri to a 35-14 non-conference football victory Saturday over Eastern Illinois.

Howard completed scoring tosses of 55 and eight yards to Ray Bass and one of six yards to Walt Rohne.

Tailback Nate Anderson scored twice for EIU on runs of three and eight yards.

The win gave Central Missouri a 3-6-1 overall record and left EIU with a 1-3 season mark.

Crimson Tide Ruins LSU's Streak

BIRMINGHAM, Ala. (AP) — Quarterback Terry Davis, working magic with Alabama's Wishbone attack, fired two touchdown passes and scored another Saturday as the second-ranked Crimson Tide snapped the nation's longest major college winning streak with a 35-21 victory over No. 6 Louisiana State in a nationally televised game.

Davis fired touchdown strikes of 25 and 29 yards to Wayne Wheeler, who was wide open each time in the Bayou Bengal end zone. The Tide quarterback scored on a 25-yard run and set up another touchdown with a 37-yard scamper to the LSU six in the battle that gave Alabama its second straight Southeastern Conference football championship.

Alabama extended its regular season winning string to 20 games, nine since its Orange Bowl loss to national champion Nebraska last Jan. 1.

The defeat ended LSU's 11-game winning streak that started a year ago following a 14-7 loss to Alabama.

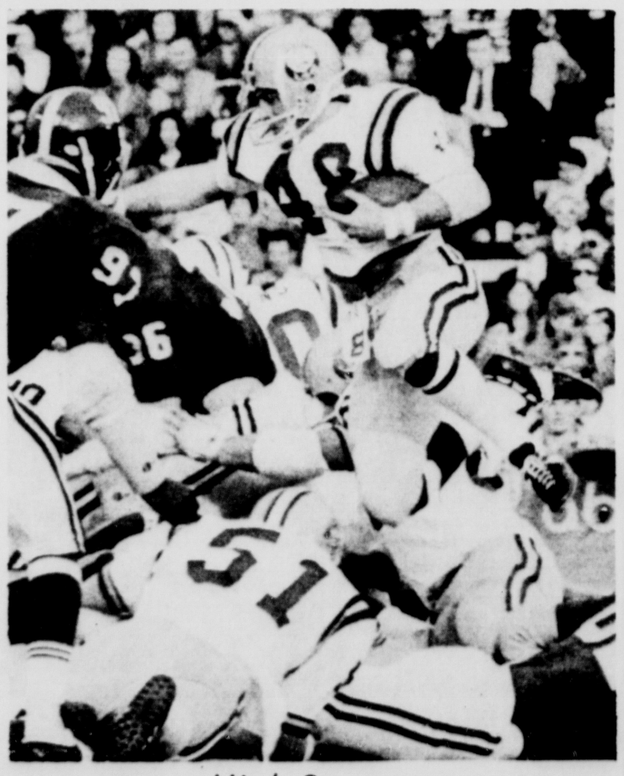
With the victory, the Crimson Tide moved into a position of taking its pick of a Cotton, Orange or Sugar Bowl invitation.

Alabama twice built 14-point leads in the second half and applied the clincher after stopping LSU at the Tide six when Joe LaBue erupted on a 52-yard scoring play.

LSU's Bert Jones also hurled a pair of touchdown passes, the first to Jimmy LeDoux on a 21-yard play that gave the Tigers an early 7-0 lead. The other came on a five-yard toss to Chuck Williamson in the third quarter.

Jones scored LSU's final touchdown on a three-yard run in the final minute following a 51-yard interference penalty against the Tide.

Steve Bisceglia scored Alabama's other touchdown on a one-yard plunge shortly after Davis broke clear for 37 yards to the six and then carried to the one on the following play.



High Stepper

LSU's tailback Brad Davis (48) does some high stepping over Alabama and LSU linemen during a short yardage scamper in the first quarter Saturday at Birmingham. Looking to help in making the stop is Alabama's John Mitchell (97). (UPI)

Central Methodist Clobbers Tarkio

TARKIO, Mo. (AP) — Central Methodist grabbed the ball on eight Tarkio turnovers and beat the Owls 34-6 Saturday in the final Heart of America football game for both teams.

All but one of the four pass interceptions and four fumbles led to Central touchdowns. The last one was an 86-yard touchdown runback of a pass interception by Gary Johns.

Jim Stamos, Central quarterback, hit 19 of 44 passes for 323 yards. Central had 447 yards total offense to Tarkio's 351.

Central finished its season 5-2 in the league and 7-3 over-all, Tarkio 2-5 and 2-7.

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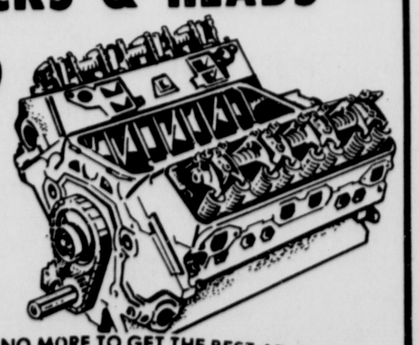
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Huskies Upset UCLA

SEATTLE, Wash. (AP) — Pete Taggares scored four touchdowns, Skip Boyd's punts kept UCLA backed up all day and Sonny Sixkiller ran the whole show Saturday as the Washington Huskies upset the eighth-ranked Bruins 30-21 in a Pacific-8 Conference football game.

The Bruins scored the first two times they got the ball, but the Huskies' defense began picking apart the Wishbone-T and held UCLA in check the rest of the day.

Two fumble recoveries by the Huskies led to Washington scores in the second quarter. Key pass interceptions kept the Huskies out of trouble on several occasions.

UCLA took the opening kickoff, and helped along by Kermit Johnson's 32-yard run, marched 76 yards in seven plays with James McAlister going the final 14 yards for the touchdown.

Then Sixkiller, who had missed the last three games with a knee injury, took the Huskies 86 yards in five plays. The big play of the drive was a 72-yard Sixkiller to Tom Scott pass.

The Bruins, with Mark Harmon directing the attack, came right back to midfield where fullback Randy Tyler broke over left tackle to go 50 yards for a touchdown.

Boy punted out of bounds at the 3, the 16 and 17 to keep the Bruins with their backs to the wall.

A fumble recovery by Phil Andre on the UCLA 45 led to Washington's go ahead touchdown with less than four minutes gone of the second period. Another fumble recovery by Bob Ferguson set up the next Husky score.

William Jewell Downs Graceland

LIBERTY, Mo. (AP) — William Jewell College, boasting the stingiest defense in the Heart of America Conference, defeated the most potent offensive outfit in the conference, Graceland, Iowa, 21-15 Saturday.

The setback denied Graceland of a tie for the conference title with Ottawa pending the Kansas team's game against weak Baker.

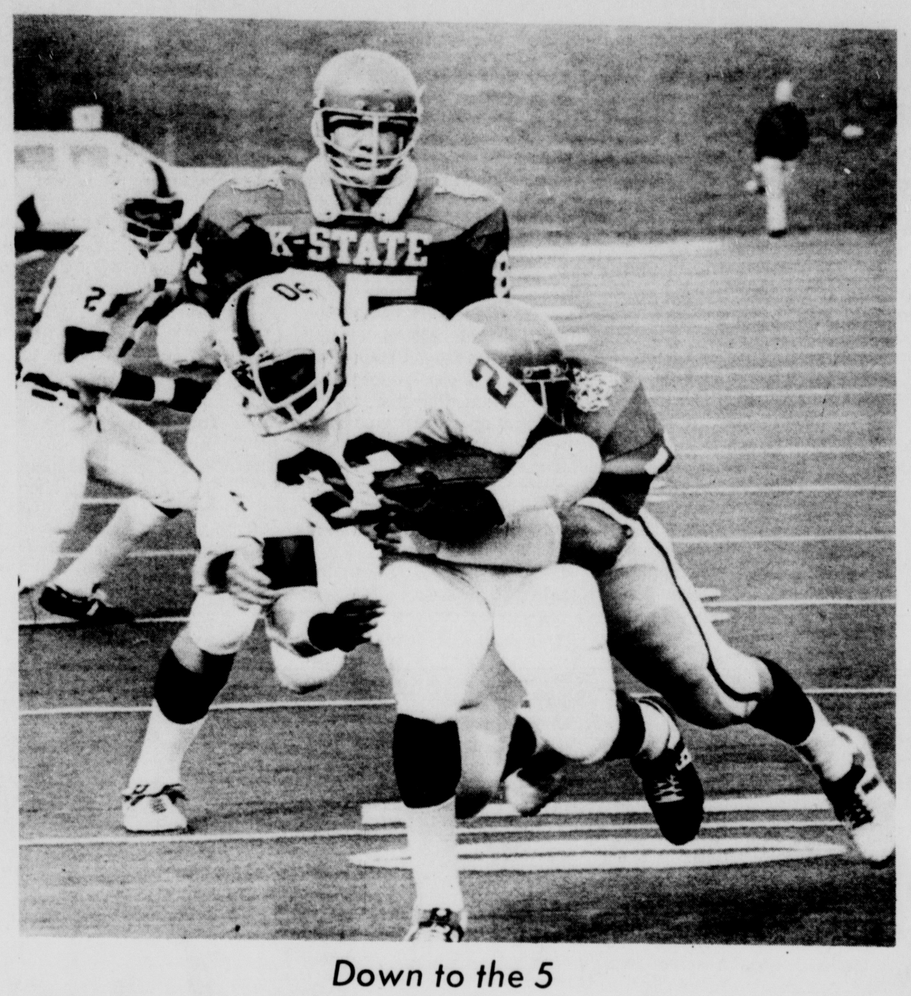
Billie Jean King Ranked Number 1

NEW YORK (AP) — The United States Lawn Tennis Association has ranked Billie Jean King of Hilton Head, S.C., No. 1 for the third consecutive year in its national ratings.

Keeps Title

BUENOS AIRES (AP) — World middleweight boxing champion Carlos Monzon of Argentina, making good use of his greater height and reach, battered Benny Briscoe for 15 rounds to retain his title with a decision over the Philadelphia challenger.

The 30-year-old champion, making his sixth title defense, connected repeatedly with left jabs and rights to the head but never floored Briscoe, whose capacity for punishment seemed endless.



Down to the 5

Oklahoma State's Fountain Smith (22) makes it to the 5-yard line before being tackled by an unknown K-State player in the first quarter of Saturday play at Manhattan, Kan. Smith carried for a touchdown on the next play. Shown in pursuit is Bert Ottmeier (85). (UPI)

Interceptions Help

Cowboys Route K-State

MANHATTAN, Kan. (AP) — Bob Shephard ran 46 yards with a punt and Cleveland Vann and Ray Ennis scored touchdowns on interceptions, turning a close Big Eight Conference football game into a runaway as Oklahoma State crushed Kansas State 45-14 Saturday.

The runs by Shephard and Vann, a 45-yarder, came in the second quarter when the visiting Cowboys broke a 7-7 tie with a 17-point outburst touched off by Eddie Garrett's 40-yard field goal. Ennis' 36-yard interception romp came in the fourth period.

The Wildcats, observing their homecoming before a slim crowd of 25,000, had tied the game at 7-7 in the second period's first seconds when they wound up a 58-yard drive with substitute quarterback Lou Ajoston slipping a 15-yard end zone pass to John Goerger.

Oklahoma State, behind George Palmer's line bursts and Brent Blackman's deft option running, rolled 80 yards on 13 plays with the opening kickoff to go ahead on Fountain Smith's four-yard run.

Smith also barreled into the end zone following Shephard's touchdown for a two-point conversion after Kansas State was penalized five yards for delaying the game.

Alton Gerard added two Cowboy touchdowns in the second half on five and one-yard runs.

With the Wildcats behind 31-7, Isaac Jackson scored Kansas State's second touchdown on a 32-yard run

Oklahoma State is 3-2 in the conference and 5-4 against all opposition. Kansas State is 1-5 and 3-7.

Oklahoma State	7 17 7 14	—45
Kansas State	0 7 7 0	—14

OSU—Smith 4 run (Garrett kick)
KSU—Goerger 15 pass from Agoston (Brumley kick)
OSU—FG Garrett 40
OSU—Shephard 46 punt return (Smith run)
OSU—Vann 45 interception (kick failed)
OSU—Gerard 5 run (Garrett kick)
KSU—Jackson 32 run (Brumley kick)
OSU—Gerard 1 run (Garrett kick)
OSU—Ennis 36 interception (Garrett kick)
A—25,000

	Okla State	Kan State
First downs	22	18
Rushes-yards	68-389	41-157
Passing yards	34	158
Return yards	133	9
Passes	2-8-1	14-33-5
Fumbles-lost	1-0	1-1
Penalties-yards	5-48	7-40

Giant Killing Ends

OU Downs Mizzou

NORMAN, Okla. (AP)—Halfback Greg Pruitt capped a brilliant display of running with a four-yard dive for the clinching touchdown in the fourth quarter Saturday as seventh-ranked Oklahoma fought off a series of mistakes and slithered past giant-killer Missouri, 17-6.

OU could manage only a 10-6 lead over the Tigers through three periods despite the running of Pruitt, who gained 195 yards for the day and had one 59-yard scoring run nullified by a penalty.

The Sooner defense, which had held foes to only 4.6 points per game going into the Big Eight fray, was as stingy as ever. Missouri's lone score, only the second touchdown scored on OU so far this season, came on a seven-yard run by Ray Bybee late in the second quarter. The touchdown was set up by a pass interception by Brad Brown.

Missouri battled the Sooners to scoreless ties in the first and third periods. However, the Tigers couldn't sustain a long drive against the OU defense, which held Missouri to only to only 97 total yards.

OU got a 7-0 lead in the second period when quarterback Dave Robertson hit John Carroll on a 22-yard scoring toss. Rich Fulcher's kick was good.

Bybee's run made it 7-6 as Greg Hill's point-after attempt fell astray. OU went into the dressing room with a 10-6 lead after Fulcher connected with a 39-yard field goal.

OU had 87 plays in the game, the most any collegiate team has had to date this season.

Quarterback John Cherry was under tremendous pressure from the OU front line throughout the game and hit on only four of 14 passes for 42 yards and was intercepted twice.

Although OU controlled the ball throughout the first half, the Sooners didn't score until 6:30 was left when a Joe Wyley punt hit MU's Scott Pickins on the leg. Al Chandler recovered at the MU 23 and two plays later Robertson through a strike to Carroll in the end zone.

It was an extremely physical contest with Missouri suffering two fumbles and losing and OU fumbling four times, losing three.

A fumble by Kleyn Russell stopped an 83-yard OU drive at the two in the third period. It was on that drive that Pruitt skirted 59 yards into the end zone, but a clipping penalty brought the ball back.

The loss stopped a three-game Missouri winning streak during which the Tigers had upset Notre Dame and Colorado. MU is now 5-4 for the year. Oklahoma is 7-1 and needs only to beat Kansas next week to set up a Big Eight conference showdown with Nebraska Thanksgiving Day.

Nebraska was tied by Iowa State Saturday and leads OU by a half-game in the league race.

Missouri	0	6	0	0— 6
Oklahoma	0	10	0	7—17

OU—Carroll 22 pass from Robertson (Tulcher kick)
MU—Bybee 7 run (kick failed)
OU—FG 39 Fulcher
OU—Pruitt 4 run (Fulcher kick)
A—61,826

	Missouri	Oklahoma
First downs	7	28
Rushes-yards	32-40	87-422
Passing yards	57	51
Return yards	30	—11
Passes	5-15-2	3-11-1
Punts	10-31	5-36
Fumbles-lost	2-1	4-3
Penalties-yards	3-21	3-35

Buckeyes Will Always Remember Daugherty

By THE ASSOCIATED PRESS

Duffy Daugherty, bowing out as football coach at Michigan State University, made sure Ohio State would remember his closing act.

The Spartans stung the fifth-ranked Buckeyes 19-12 Saturday, using four field goals from Dirk Krijt, a transfer student from The Netherlands that Daugherty calls, "my special Dutch treat."

It was the first loss this season for Ohio State but the Buckeyes weren't the only team to suffer.

Also tumbled from the ranks of the unbeaten was No.6 Louisiana State, which lost to second-ranked Alabama 35-21. And third-rated Nebraska needed a missed extra point attempt to hang on to a 23-23 tie against unsung Iowa State.

But the big upset of the day was Michigan State's stunner over the powerful Buckeyes, who had wiped out seven consecutive opponents before Saturday. And the man who molded MSU's victory was Krijt, who never saw a football game until September after emmigrating to the United States.

The young Dutch kicker tied a Big Ten record with his soccer-style field goals from 23, 40, 22 and 31 yards, all in the first half. The victory evened Michigan State's record at 4-4-1 for the season and was the second straight upset for the Spartans since Daugherty announced that this would be his final season as coach.

Iowa State stunned Nebraska on a touchdown with just 23 seconds left to play to tie the game, but missed the extra point that would have beaten the third-ranked Cornhuskers.

Rich Sanger's 36-yard field goal with 63 seconds left had built Nebraska's lead to 23-17 before Iowa State bounced right back.

Quarterback Terry Davis hurled two touchdown passes and rushed for another score as Alabama whacked Louisiana State, ending the nation's longest winning streak at 11.

Davis hit Wayne Wheeler with scoring passes of 25 and 29 yards and went 25 yards on a run for another touchdown as the Crimson Tide clinshed its second straight Southeastern Conference title

First-ranked Southern California took the day off and neighboring UCLA, perhaps looking forward to next week's clash with the Trojans, stumbled over Washington and lost to the Huskies 30-21.

Pete Gaggares scored four touchdowns and Sonny Sixkiller, back after missing three weeks of action with a knee injury, directed Washington past the eighth-ranked Bruins.

Southeast Blanks MU-Rolla, 31-0

ROLLA, MO.(AP)– Southeast Missouri State College clobbered the University of Missouri–Rolla Saturday 31 to nothing in a Missouri Intercollegiate Athletic Association game.

The Indians from Cape Girardeau combined a running and passing offense to hand the Miners their eight loss of the season, against only one victory. Southeast is now 4-4-1.

Defensive Efforts Highlight OU-MU Game

NORMAN, Okla. (AP)—The Oklahoma Sooners' defense took the tank out of the Missouri Tiger offense Saturday, but OU had to claw all the way for its 17-6 victory.

"It was a great game, and we played awfully well on defense," Sooner Coach Chuck Fairbanks said.

The Tigers came into the contest with headline-making victories over Notre Dame and Colorado, but the Oklahoma defense repeatedly shut the door on Missouri scoring threats—except once.

The lone Missouri tally made the Tigers only the second team to score a touchdown against the Sooner stone wall this season.

The Tiger touchdown "came as a surprise," said OU's 240-pound tackle Ramond Hamilton, who felt he played his best game of the season. "We were in a pass-rush defense and I looked up and Ray Bybee darted past me for seven yards and the score."

But Hamilton said a fake punt and run by Tiger kicker Jack Bastable was no surprise because the Sooners had been alerted to the play. Missouri had used it several times earlier this season.

Oklahoma rushed 87 times—the most of any colegiate team this year—and netted 422 yards to the Tigers' 40, but Fairbanks and the players thought the offense lacked something it had on other games.

"Our offense did so many good things out there today, but they seemed to stop themselves. It would come on a fumble, pass, pass interception or something like that," Fairbanks said.

Fairbanks did not know that Nebraska and Iowa State had wound up in a 23-23 tie when he said in his post-game press conference, "One thing about this win today—it keeps us alive in the Big Eight Conference race."

If Oklahoma defeats Kansas next Saturday, the Oklahoma-Nebraska game on Thanksgiving day will be a shootout for the Big Eight championship.

The Oklahoma coaching staff was obviously pleased with the victory, and all agreed that Missouri has a fine football team.

Fairbanks shook his head when he talked about OU's protection for the passer. He indicated that was why the Sooners were able to score only one touchdown through the air.

The post-game praise went both ways.

"We played a real fine Oklahoma team today," said Missouri Coach Al Onofrio. "We were very disappointed in the loss, as we always are."

While Fairbanks was disappointed in his offensive team, Onofrio was proud of the Tiger defense.

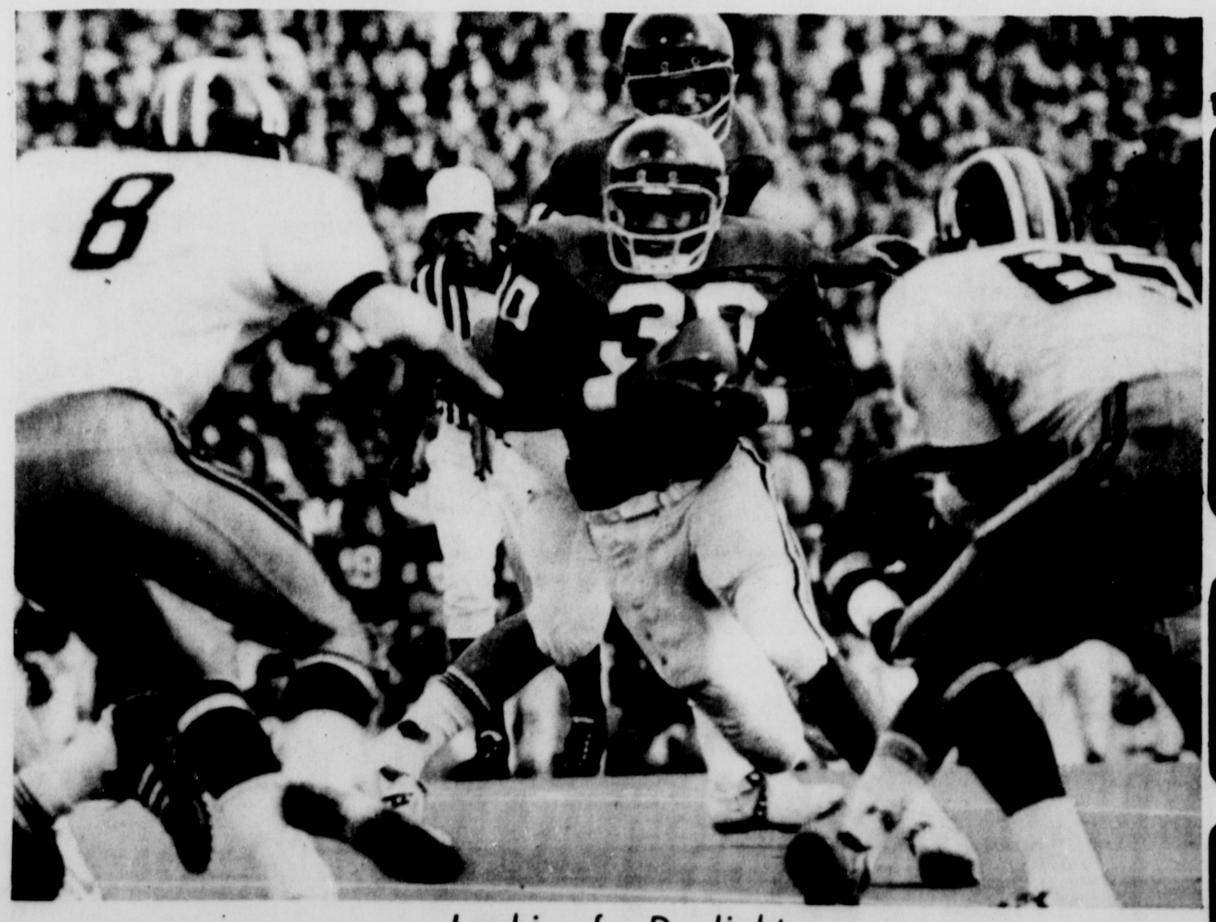
"Our kids played real fine football, particularly inside the 20 yard lines. The defense pressured them and took the ball away. They never collapsed. They just played real fine football all day."

The Missouri coach said the Tigers couldn't mount any sort of attack. The Oklahoma defense "is a tremendous one. They really pressured us."

Oklahoma quarterback Dave Robertson echoed Fairbanks' feelings when he commented, "We moved the ball well both inside and outside, but then hurt ourselves with mistakes. We'd move well until we really needed it, and then we'd stop ourselves."

Although the conference crown could hinge on the Thanksgiving Day game with Nebraska at Lincoln, All-American center Tom Brahaney summed it up when he smiled and said, "We play every game one at a time.

"We would have had three more touchdowns today if the offense had not made so many mistakes, but you can bet we'll be ready for Kansas next week."



Looking for Daylight

Oklahoma's star running back Greg Pruitt looks for a place where everyone else isn't and finds one despite the efforts of two Missouri defenders. The Heisman Trophy prospect ran for 195 yards in 27 carries including a touchdown. OU defeated the Tigers, 17-6. (UPI)

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Youth of China Escape Poppy Problem But Face Political Opiate

By ARTHUR L. GAVSHON
Associated Press Writer

PEKING (AP) — Young people in Mao Tse-tung's China, once the poppy dreamland of opium smokers, today are free of the scourge of drug-taking ravaging some of the permissive societies of the outside world.

But they are in the grip of another opiate, the political opiate of Communist dogma, that dominates their daily lives.

"Workers of the world unite!" the banners exhort.

The choirs sing: "Chairman Mao, you are the red sun in our hearts."

With a kindly looking Mao as the centerpiece, portraits of Lenin, Marx and Stalin beam down from most major vantage points in factory or farm.

Few other advertisements or commercials are to be seen or heard.

It's a matter of value judgment to decide on which sort of dope is better.

Just like their hippie counterparts in the West, the youth of China sometimes kick over the social and political traces.

Despite essential differences, there are essential similarities.

In some Western societies nonconformists, radicals, rebels with or without causes set up communes, grow long beards and hair, wear way-out clothes, demonstrate, protest with fiery zeal.

In patient China nonconformists, radicals, rebels bide their time.

But on the evidence of recent years, when their moment comes, they burst loose with even greater energy than anything known in the West, loosing their long-pent-up passions against all the symbols of authority they can find.

Such a moment came for them during the cultural revolution from 1966 to 1969—a cultural revolution that leaders say will recur in cycles again and again.

The Red Guards—a movement of supposedly elite teenage Communists-to-be—went to town.

They burned, they pillaged, they attacked, they even killed their teachers in a prolonged orgy of destruction.

Against whom? Against what?

The regime? The cult of Maoism itself? The controls that hold their people from the womb to the tomb?

Easy answers are offered by authorities in Peking.

"Those bad elements were duped by the agents and sworn followers of Lin Piao, who himself plotted to kill Mao," one Chinese informant ventured. "They have been punished or are being disciplined now, and leadership of the Red Guards has been tightened."

True, partly true or false, one thing is sure.

The drama of the cultural revolution still is being played out. Some of Lin's fellow conspirators—like Lin himself—certainly are dead. These may well include at least three military service chiefs.

Thousands of their followers have been—indeed still are being—purged from every revolutionary committee and post of trust and power in the land where they could cause damage.

And thousands of young men—not only Red Guard members—to this day still are hitting the trail to Hong Kong.

This year, according to authoritative British information, a monthly average of 1,000 young men have swum two tide-swept bays flanking Hong Kong—with a peak one month of 1,800. The bodies of 80 who did not quite make it thus far have been recovered by Hong King authorities.

Most, if not all, of these refugees, according to the British assumption, had been serving time in farm labor camps and the like for their part in the cultural revolution.

Nonetheless, leaders of modern China and those who carry out their commands have no doubt that what they are doing to educate the youth is right and good in absolute terms.

To them Maoism, Leninism, Marxism represent the bread and wine of their revolution and they mean to go on feeding it to "the broad masses" so long as they have any say in their own destiny.

Mao has said he foresees Chinese society as a system "full of youth and vitality, sweeping the world with the momentum of an avalanche and the force of a thunderbolt."

To achieve this he has ordered that "education must serve proletarian politics and be combined with productive labor."

Right now Chinese education certainly seems to be achieving just that, even granting that other flash storms on the Red Guard model may lie ahead.

It is an educational system designed to bring together the long-separated urban and agricultural communities, to build a framework of personal and national discipline, to supplant the family unit by group units; to provide a unifying cause with which all Chinese can identify.

These ideas, proudly displayed in kindergartens, schools, palaces of youth to visiting British newsmen, provided some moments of admiration as well as experiences that were chilling.

★ ★ ★

Three, 4 and 5-year-olds in the nursery school attached to the Peng Po people's commune east of Shanghai, for instance, put on a display of choral singing and symbolic dancing with a revolutionary fervor that was breathtaking.

Their renditions, predictably, were related to the greater glory of Chairman Mao.

Their books and drawings centered on heroes who defy and defeat China's real or imagined foes. And who were those enemies? As one 4-year-old boy put it with almost pitying condescension: "The Socialist renegades and the imperialist aggressors, of course."

Yet assembly line products or not, the kids moved, sang, spoke with a certain composure that was memorable. They seemed word-perfect in their long recitals of poems. They looked as if they knew what to do next. A single word from a warm and motherly looking teacher would get them into action.

In all they did they contrasted remarkably with those hundreds of other youngsters who, mysteriously, seem to have missed or escaped the state dragnet in the teeming, steaming waterfront streets and slums of Canton.

They were the barefoot, ragged-trousered ones, some with running noses, others who looked as if they wanted to eat. And when a column of white-shirted, red-scarved schoolchildren marched by singing purposefully, the ill-clad brigade dashed eagerly and enviously to watch them go by.

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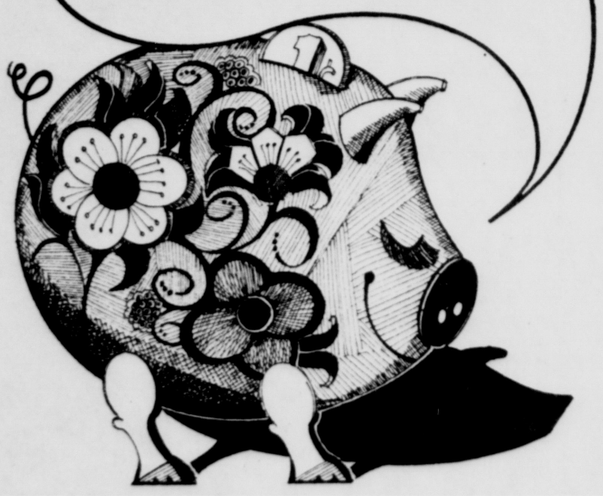

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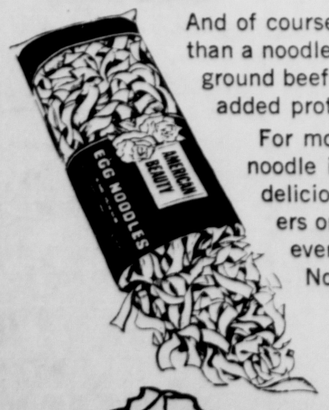

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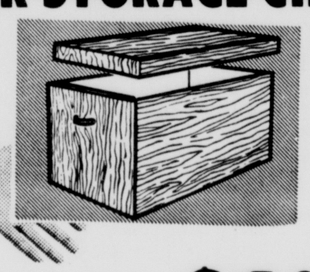

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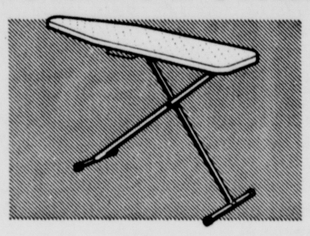

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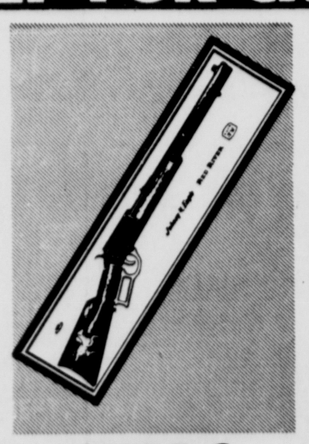

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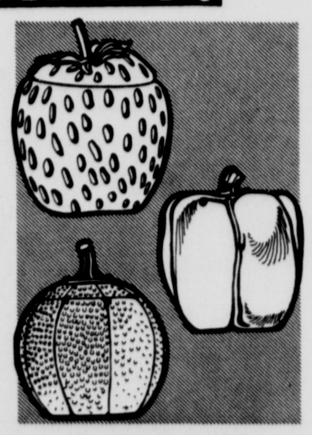

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THE SEDALIA DEMOCRAT

In Combination With The Sunday Morning Capital

Sedalia, Missouri, Sunday, Nov. 12, 1972—Section B

Vietnam Conflict Was Different in the Autumn of 1965

By TOM TIEDE

NEW YORK (NEA) — Henry Kissinger was a college researcher, Madame Nguyen Thi Binh a housewife, Le Duc Tho generally unknown — and Richard Nixon practiced law in Manhattan. In the autumn of 1965, when the United States began in earnest to go to war again, all was different in Vietnam. It was a new experiment. "Conceived in liberty," as the planners put it. The facts were clear: America was helping a friend.

The autumn of '65. U.S. involvement in Southeast Asia was already 15 years old, troop strength in Vietnam alone was more than 125,000, some 25-30 names were recorded on the weekly casualty lists — but only a few back home wondered why.

It was a different day, a different world. Those who protested always wore sandals and needed their toenails cut. The idea, after all, was to defend democracy. And Americans set about it with patriotic unity, if not much actual interest.

I made the first of six trips to the combat zone in the autumn of 1965.

"Where are you going?" a friend asked.

"Vietnam," I replied.

"What for?"

"The war."

"Lucky you. I sure would like to travel."

But if the homefolks were naive, so were many of us, newsmen and GI's, at the front. There was no front, but we had to say the front in the autumn of '65, because that's the way past wars had been described and too few of us had the perception to view this much differently. It was, no doubt, World War II all over. Right vs. wrong. Good vs. evil.

"I am here," explained 21-year-old Pfc. Harold Pruitt, of Salem, Va., in October of that year, "to contain the enemy. I think sometimes the American people forget that. But if we don't stop them here, we'll be fighting them next in California or New York." He said it proudly. I wrote it the same. Within two months more than 50,000 readers responded with letters, to "Any GI in Vietnam," asserting that a believing America hadn't really forgotten.

Indeed, it was difficult to think otherwise but patriotically then. Especially for those on the scene. In war, even debatable war, it's Us vs. Them for the participants. When friends die, whoever does the killing is the enemy and never mind the philosophical arguments.

I remember Milton Olive, as example. "A nice lad, 18 years old, from Chicago. Carried a Bible, he did, and read it. One day on patrol with a unit of the 173rd Airborne Brigade, he and several others had clustered in a group during a firefight. A hand grenade was tossed in between them. Everybody scattered except Milt Olive. He grabbed the grenade and pulled it into his stomach. He was never to read the Bible again. And nobody who was there, nobody who knew him, could have anything except condemnation for the side that committed the murder.

There were, of course, hundreds of other Milt Olives in the autumn of '65. And regardless of one's views on the morality of the situation, there can be no denying those people had a special fortitude fighting as they were in the unpopular conflict, forgotten as they were by most everybody but their own family. Again, not many stopped to consider who the soldiers (mostly) were. Eighteen-, 19-, 20-year-old kids from middle class down. Kids who didn't have the money to buy their way out of the war via college. Kids so woven into the fabric of their nation that they did not, at the time, have the cheek to object. Kids. That's something else ridiculous. We called them kids, or boys. Like hell they were. They were young men.

And I shall always believe they deserved better than they got.

There was the one from Cleveland, who had his legs blown off by a land mine, and who died before he received the Dear John letter from a girl who did not want a cripple. There was Terry Hinson, from Texas, who joined the Army at 16, killed his first man at 17, then became part of the reason for an age limit requirement in Southeast Asia. There was Everett Goias, San Francisco, a jolly sort who friends said didn't have any enemy in the world, except one — the fellow who shot him seven times one November afternoon and killed him.

And there was the man, I don't know if he was ever identified, whom we found one time propped up against an anthill, cooking in the sun; all the flesh had been stripped from the upper part of his body, all his teeth had been knocked out, all his fingernails cut off; there were no bullet holes in the corpse and speculation was it took him days to expire.

Seeing these men, dead like that, I suppose, was an argument supporting the ethical apathy of the time. Seeing them nightly, in newspapers, on television, it is no wonder the public did not protest when escalation after escalation was announced in the autumn of '65. The original war purpose, helping a friend, was already giving way to the ultimate cause, protecting our people.

And this in turn gave rise to a rare phenomenon in the pursuit of combat: the United States began to blame the South Vietnamese for the predicament, the obviously deepening dilmemma, and in time began to hate its allies as much or more than its enemy. Soldiers arriving in Saigon, late in 1965, had learned from the soldiers who had gone before that the nation consisted of whores, grafters, and shrimp soldiers who slept on guard duty. Rare was the man in American uniform here who had anything but contempt for the "gooks."

★ ★ ★

Some of this contempt, to be sure, was legitimate. By late 1965, most South Vietnamese cities of any size were havens for draft dodgers (estimates go up to a quarter million), military deserters (at one period in the war 90,000 South Vietnamese soldiers ran away from their units each month), and crooked merchants. In Cu Chi, for instance, GI's from the 25th Division used to pay $10 for a sure case of VD, $2 for taxi rides that formerly cost a few pennies, and 10 times the proper amount for ice blocks that invariably melted in half by the time they were carried to camp.

Often, the sodiers were more than cheated by the allies, they were victimized, too. When the First Air Cavalry set up shop outside An Khe, in September of 1965, troopers were forbidden entrance into the village. "We've found things like ground up glass in the Cokes," explained a Division officer. That wasn't all they found. In An Khe and other places GI's were too often exposed to booby-trapped children, Viet Cong assassins (who had working arrangements with local police), and, in many memorable instances, bars that specialized in luring new customers for their heroin trade.

So it was that Americans came to hate their friends. And even in the autumn of '65 with My Lai more than a year off, the contempt was going beyond civilities. A GI trucker (25th Infantry) ran down a child, laughing. A Long Range Reconnaissance Patrol (273rd Airborne Brigade) was adept at bringing back dead enemy ears and selling them. When bored, some soldiers would get their jollies by shooting down farm animals and carving their initials in the hide. One crazy battalion commander offered his men a case of whisky for the first one to chop off a Viet Cong head.

Nguyen Van Phuoc, a student leader of the time, was one of the few Vietnamese who protested the GI disgraces. He published a newspaper at the University, and was formally censored by Saigon authorities for advocating U.S.-South Vietnamese peace.

"How could you bring peace?" he was asked.

"The best way?"

"The best way."

"I'd shoot every American as he got off the boat."

All was not total bitterness between the allies, of course. It was still 1965, remember, and people were still seeing lights at the end of the tunnel, and charity lived. U.S. physicians volunteered time from their careers to work, without pay, in what passed for Vietnamese hospitals (in the Can Tho civilian hospital an American doctor estimated that 40 per cent of the patients died).

GI's collected food and money for otherwise friendless orphans.

I remember a French nurse on the northern side of Tay Ninh city asking: "What would we do without the Americans?" She ran a leper colony. Her 400 patients were outcasts. The grounds were littered with eroding flesh and dying human beings. Yet: "The Americans give us everything. It makes the patients comfortable. That is a very great favor for us."

And so it was, in the autumn of 1965. The war was just heating up. But all the heroics and horrors of it were already in evidence. James Wright of Dallas, 18, wondering in a hospital bed whether or not his bomb-mangled face could ever be made right. Craig Smith, a Mexican-American, vomitting at the sight of his first dead body. Dr. Buck Harper, an Army captain, saving the legs of a Vietnamese infant in a crude Army tent. There was energy, enthusiasm, even optimism as the United States "on the side of God," as one chaplain said, began to let blood. "If I had to guess," said a top general, "I'd say it'll all be over inside a year."

There were a lot of us caught up in that enthusiasm and optimism of the autumn of 1965. Not only generals and soldiers, but newsmen, politicians and private citizens.

Remember?

We all, most of us, applauded then.

And now, two-and-a-half-million Americans in Vietnam later, 56 thousand GI's have lost their lives, 80 per cent under hostile conditions. More than 300,000 others have been wounded, half of whom have been hospitalized and three per cent totally disabled. Nearly one million Vietnamese soldiers, on both sides, have perished. Perhaps a million civilians in South Vietnam have been killed or wounded, 100,000 women have lost their husbands, and 350,000 children have become war orphans.

Now we all look back and, too late, finally wonder why.

THANK YOU FOR LETTING ME SERVE YOU FOR EIGHT YEARS IN THE MISSOURI HOUSE

Although I was defeated in the race for State Representative for District 113 last Tuesday, I am still humble and grateful for those who supported me for four successful terms and my attempt to serve you another two years.

Now that we have a new member of the House representing District 113, I will be the first to offer Pete Stohr My Sincere Wish for a successful and fruitful term. If my services as a layman can ever be of benefit to the District or to Pete Stohr in Jefferson City, I will freely offer my time.

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GRANTS

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Hawley-Leahy Say Vows

MRS. RICHARD DENNIS LEAHY
Miss Brenda Lea Hawley

Wedding vows were spoken Oct. 28 between Miss Brenda Lea Hawley, daughter of Mr. and Mrs. William D. Hawley, 2320 West Fifth, to Richard Dennis Leahy, son of Mr. and Mrs. Richard F. Leahy, Galesburg, Ill.

The Rev. Father James Rickey officiated at the double ring ceremony which was held at Immaculate Heart of Mary Church in Galesburg.

Miss Mary Kay Fineran was organist and vocalist was Miss Paula Eidman.

Given in marriage by her father, the bride wore a candlelight floor length gown that featured a lace bodice embroidered with seed pearls. The A-line skirt and detachable train were encircled with antique lace. Her candlelight elbow length veil was draped from a crown of beaded pearls and she carried a colonial bouquet of fall colored flowers with ivory streamers.

Maid of honor was Miss Connie Hawley, sister of the bride, who wore a long A-line gold crushed velvet skirt with a cream colored Victorian blouse featuring bell sleeves. She carried long-stemmed yellow carnations with matching streamers.

Dressed in contrasting colors of rust, avocado and burnt orange, the other attendants were Mrs. Bernard Cokel, sister of the groom; Miss Linda Hawley and Miss Carol Hawley, sisters of the bride.

Altar boys were brothers of the bride, John Hawley and Daniel Hawley.

Bernard Cokel, brother-in-law of the groom, was best man and groomsmen were Rick Boyer, Michael Leahy, uncle of the groom, and Steve Hawley, brother of the bride.

Serving as ushers were Tom Hawley, brother of the bride, and Michael Rodgers, uncle of the groom.

A reception followed at the home of the groom's parents.

Miss Shirley Levinston, Mrs. James Burks, Miss Jo Ann Kennedy and Mrs. Gary McLoren served at the bride's table.

Presiding at the guest book was Mrs. Arnold Mabry and attending gifts was Mrs. Rick Boyer.

The couple will reside in Galesburg where the bride is employed by Kroger Family Center and the groom works for the Burlington Northern Railroad.

27 Perfect Years

Miss June Rabourn, 129 East Boonville, seated, was honored this week by Southwestern Bell for accumulating a record of 27 years of perfect attendance at work. Miss Rabourn received letters from the company and a perfect attendance charm for her bracelet which already has 26 charms. Mrs. Betty Pace, chief operator, said, "Miss Rabourn's record is simply fantastic. She is an excellent example to all of us." (Democrat-Capital Photo)

Lindstrom-Cope Married

Wedding vows were spoken Oct. 28 between Miss Ellen Marie Lindstrom, daughter of Mr. and Mrs. Ned Lindstrom, 1107 Herold, and Reggie Duard Cope, son of Mrs. Virginia Cope, 1500 Mildred, at Wesley United Methodist Church.

The Rev. Thomas Hall officiated at the afternoon ceremony where Bill Long was organist.

Given in marriage by her father, the bride wore a wedding gown fashioned of Venice and Nottingham English laces. The high bodice was designed with a small standing collar and long full bishop sleeves. In the watteau manner, a chapel length train was released from the back yoke. A matching bandeau of lace held her short veil of imported silk illusion.

Bridesmaids were Miss Myrna Yorick and Miss Margaret Ann Lindstrom, dressed in blue gowns, and Mrs. Ted Weaver and Miss Linda Wright, in green.

Best man was Michael Swords and groomsman was Danny Cope. Serving as ushers were Jack Cope and Ned Lindstrom Jr.

A reception followed the ceremony at the church where servers at the bride's table were Miss Elizabeth Snyder and Miss Glenna Snyder.

Miss Sandra Stoll presided at the guest book and attending gifts was Mrs. David Durley.

For traveling on a honeymoon to Lodge of the Four Seasons, the bride wore a tan wool suit.

The bride is a teacher at Archie and the groom is night manager of Mark Twain Restaurant here.

(Fine Art Studio)

MRS. REGGIE DUARD COPE
Miss Ellen Marie Lindstrom

Area Couples Celebrate Wedding Anniversaries

An open house from 2 to 4 p.m. Nov. 19 will be held in observance of the 50th wedding anniversary of Mr. and Mrs. Faris Zimmerman, Hughesville.

The event will take place at the home of their son and daughter-in-law, Mr. and Mrs. Martin Zimmerman, Slater.

The couple requests that gifts be omitted.

Mr. and Mrs. Lawrence C. Gieser, Syracuse, observed their 40th wedding anniversary Oct. 29 with a High Mass celebrated by the Rev. Father Edmund Weigel at St. Andrew's Catholic Church, Tipton.

A contributive noon meal was served to 80 family members and friends at Keuper Center of St. Andrew's Church.

Mr. and Mrs. Geiser have one daughter, Mrs. Jim Fairfax, Blue Springs, and one granddaughter.

The couple was married Oct. 26, 1932, at St. Andrew's Catholic Church.

They have resided near Syracuse for the past 31 years.

Hosting the event were Mr. and Mrs. Joseph Geiser, Tipton, and Mr. and Mrs. Jim LaRue Fairfax, Blue Springs.

The 60th wedding anniversary of Mr. and Mrs. Kenneth Rowlette, 1606 West Ninth, will be observed with an open house from 2 to 4 p.m. Nov. 19 at their home here.

Married at the old courthouse in Sedalia, Nov. 19, 1912, the Rowlettes have lived in Sedalia all their married lives. Mr. Rowlette has been a painter for 33 years.

Children of the couple are Mrs. Jewel Mackesty, North Kansas City; Mrs. Marylou Cave, 1603 East Seventh; and Rolland Rowlette, 1723 South Kentucky. They also have 12 grandchildren and 20 great-grandchildren.

The couple asks that gifts be omitted.

Mr. and Mrs. Roy R. Holman, Route 5, celebrated their 50th wedding anniversary, Nov. 5, with an open house at Olive Branch Church. Hosting the event were their three sons and families.

Of the 150 guests present, the following attended their wedding 50 years ago: Mrs. Edythe McFarland, Floyd McFarland, Ralph Grimes, Ivan Grimes, Mrs. Gordon Ricks, Mrs. Huebert Hull, Miss Nina Grimes, Leo Holman, George Holman and H. F. O'Neill who had served as best man.

Adorning the serving table covered with a hand crocheted lace cloth over gold, was a centerpiece of yellow mums and roses. The four-tiered wedding cake was made by their niece, Mrs. Ron Parry. Serving at the table were granddaughters, Miss Patty Holman, Miss Kandy Holman, and Miss Brenda Holman. At the guest book was a granddaughter, Mrs. Kathy Arnold.

Mr. and Mrs. Holman wore a corsage and boutonniere of yellow roses.

Mr. and Mrs. Faris Zimmerman

Mr. and Mrs. Kenneth B. Rowlette

COLE CAMP — Mr. and Mrs. Albert Miesner, Cole Camp, will celebrate their 50th wedding anniversary with an open house from 2 to 4 p.m. Nov. 19 at the Lutheran School here.

Mr. and Mrs. Miesner were married Nov. 19, 1922, at Holy Cross Lutheran Church by the Rev. M. W. Pott.

They have two children, Milburn Miesner, Cole Camp, and Mrs. Marvin Kreisel, Kansas City. They have seven grandchildren and one great-grandson.

The couple, who have lived near here all their married lives, have been engaged in farming. They request that gifts be omitted.

Columbia College Faculty Entertains Music Club

Two faculty members from the fine arts department of Columbia College, Columbia, entertained members of the Helen G. Steele Music Club Wednesday. Introduced by Mrs. Peter Daniels, program chairman, Mrs. Elaine Grev, mezzo-soprano, sang "Frauenliebe und Leben — Woman's Life and Love" by Schumann.

David O'Hagan, who is a piano instructor at Columbia college, accompanied Mrs. Grev and performed "Impromptu in G major" by Schubert; Chopin's "Nocturne in B-flat Minor" and "Etude in D-flat Major, by Liszt.

Concluding the program Mrs. Grev sang "To This We've Come," from the Consul by Gian-Carto Menotti.

Mrs. Stanley Fisher presided over the meeting. Guests were Mrs. Nancy Nuzum, Miss Jan Hoffman and Miss Jill Smith.

Jaycee Wives Seek Outstanding Women

The Sedalia Jaycee Wives invite the community to participate in the selection of

International Gift Shop To Open

The International Gift Shop, sponsored by Church Women United of Sedalia, will open at 9 a.m. Monday at the Missouri Public Service Building.

The shop will sell handmade gift items from over 20 countries with money raised being sent to the people who made the crafts through Church World Service.

Church Women United of Sedalia will work in the shop on a voluntary basis. Mrs. Carl Zimmerschied is the chairman of the project.

young area women who have distinguished themselves with leadership and community involvement, according to Mrs. John Gruenloh.

The Outstanding Young Woman award is given annually after nominations have been received from organizations and individuals. Persons interested in nominating a woman under the age of 36 should contact Mrs. Gruenloh, Route 2.

Nominees will be honored at a tea and the selection of the Outstanding Young Woman will be announced at the Jaycee Distinguished Service Award Banquet in January.

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Announce Recent Marriage

CONCORDIA — Mr. and Mrs. Henry Lampe, Concordia, announce the Oct. 31 marriage of their daughter, Joanie, to Lawrence Olson, son of Mr. and Mrs. Walter Olson, Hughesville.

St. Paul's Lutheran Church here was the scene for the private morning ceremony.

Matron of honor was Mrs. James Slayton, sister of the bride, and best man was Jerald Olson, brother of the groom.

The couple will reside in Warrensburg. The bride is vice president of the Concordia Bank and the groom is county executive director of the Agricultural Stabilization and Conservation Service for Johnson County.

Extension Center Here Names Youth Assistant

Mrs. Mary Wood, Smithton, was appointed part time youth assistant at the Pettis County University of Missouri Extension Center.

Mrs. Wood graduated from the University of Missouri in 1968 with a degree in speech education. She taught for two years in the public school system.

Mrs. Wood will work with 4-H members and leaders to expand the extension youth program in this area, according to Bob Heitmeyer, area youth specialist.

Mrs. Mary Wood

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LOOKING INTO WINDOWS
by Deanie Long

Today let's talk about corner windows—pairs of windows that come togethe in the corner of a room. Although they provide marvelous opportunities for creating lovely treatments, they sometimes present problems.

Always treat corner windows as one decorative unit. For example, try unifying them with an attractive valance. As with other windows, corners lend themselves to a wonderful variety of treatments, from tiers of cafes, to full length draw draperies. You need be guided only by personal preference and the personality you're ent times of day, so it's a room.

Corner windows are exposed to the sun at different times of day, so it's a good idea to use two sets of one-way traverse rods for them. This will allow you to draw each one seperately. Where there is unsightly wall space in-between corner windows, however, use two sets of two-way traverse rods and two sets of draperies. When open, the draperies will hide the wall space.

Would you like some help treating a corner window in your home? We'll be happy to assist you.

If you're decorating a new home or designing a new look for your present home, you're sure to like the large selection of curtain and drapery window treatments at HOBSON'S. We are at your service at all times without cost or obligation. Open 8:30 to 5:00 P.M. Tuesday thru Thursday & Saturday. Open Monday and Friday until 8:30 P.M. See us at 2805 West Broadway, Sedalia, Missouri 65301 or Phone 826-1192.

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Long Skirt $38
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Vest $24
Pant $28
Shirt $22

Miss Linda Marie Frazier

Miss Carla Lavone Lashley

Engagements

CLINTON — L. L. Frazier, Clinton, announces the engagement of his daughter, Linda Marie, to Pvt. Kenneth H. Stewart, son of Mr. and Mrs. Paul Erickson, 412 East Sixth, Sedalia.

A 1972 graduate of Windsor High School, Miss Frazier is employed by Clinton Memorial Hospital.

Her fiance is serving in the U.S. Army at Ft. Polk, La.

Wedding vows will be spoken by the couple in December.

———

Announcement is made by Mr. and Mrs. Carl Lashley, 720 East 24th, of the engagement of their daughter, Carla Lavone, to Terry Lynn Humphreys, son of Mr. and Mrs. William H. Humphreys, Overland Park, Kan.

A 1972 graduate of Smith-Cotton High School, Miss Lashley is employed by W. T. Grant Store.

Mr. Humphreys graduated in 1972 from Shawnee Mission North High School and is employed by Rex Darnell Associates at Overland Park.

East Sedalia Baptist Church will be the scene of the Feb. 10 wedding.

———

Announcement is made by Mrs. Rose Mitchem, 510 South Quincy, of the engagement of her daughter, Barbara Rosamond Markmann, to Gary Kent Inglish, son of Mr. and Mrs. Claude R. Inglish, 1317 South Arlington.

Miss Markmann is a secretary at Sedalia Structural Steele, Inc.

Her fiance, an ensign in the U.S. Navy, is stationed at Imperial Beach, Calif., as a helicopter pilot.

Dec. 23 will be the date of the wedding at First Christian Church.

Miss Barbara Rosamond Markmann

Social Calendar

MONDAY

American War Mothers will meet at 7:30 p.m. at Missouri State Bank.

Cosmopolitan Junior Women's Club MFWC will meet at 7:30 p.m. with Mrs. Richard Parkhurst, Route 3.

Xi Beta Upsilon will meet at 8 p.m. with Mrs. Delmar Gann, 2707 West 11th.

Epsilon Beta chapter of Beta Sigma Phi will meet at 8 p.m. at the home of Mrs. Ben Pummill, 402 West 23rd. (Pledges are to meet at 7:30 p.m.)

TUESDAY

AAUW Antique Study Group will meet at 7 p.m. at the Sedalia Public Library.

Chapter IP-P.E.O. will meet at 8 p.m. at the home of Mrs. L.H. Tempel, 2801 Southwest Blvd.

First United Methodist Church Circles will meet at 1:15 p.m. as follows: Brown Circle with Mrs. C.F. Gault, 1300 West 10th; Lewis Circle with Mrs. Vernon Rodick, 1603 West 10th; Stephenson Circle with Mrs. Harold Seaberg, 1630 West Fifth; Schnepf Circle with Mrs. C.D. Demand, 1701 West 16th.

Parents Association for Retarded Children will meet at 7:30 p.m. in the Farm and Home Building.

Pettis Chapter Past Matrons and Patrons will meet at 6:30 p.m. at the REA building.

WEDNESDAY

Pettis Chapter No. 279 OES So-Mor Circle will meet at 10:30 a.m. with Mrs. Jesse Gwinn, 1908 South Park.

Helen G. Steele Music Club will meet at 2 p.m. at Heard Memorial Club House.

Chapter BB-P.E.O. will meet at 1 p.m. with Mrs. Charles Danforth, 500 South Quincy. Quincy.

Community Retired Teachers will meet at 10 a.m. at Farm and Home.

Pleasant Hill United Methodist WSCS will meet at 11 a.m. with Mrs. Truman Barton, Smithton.

Afternoon Wedding Unites Couple

Nov. 4 was the date of the afternoon wedding at Maplewood Church uniting Miss Michelle Meinershagen, daughter of Mrs. Bonnie Kelley, 1357 East 24th, and Jim Gaertner, son of Mr. and Mrs. James Gaertner, 912 East Fifth.

The Rev. James Kane officiated before an altar arrangement of pink gladioli and white pompon mums. Mrs. Glenn Gilmore was pianist who accompanied her husband, vocalist.

Given in marriage by her brother-in-law, Larry Gillespie, the bride wore a floor length gown that featured a long full flowing skirt that fell from an empire waistline. The belled chiffon sleeves, waistline and neckline were trimmed with turquoise and pink flowers and the bride had a tiara of pink sweetheart roses in her hair.

Maid of honor was Miss Linda Nichols who wore a long turquoise dress with bell sleeves and carried a single pink rose with pink ribbon.

David Gaertner, brother of the groom, was best man and ushers were Dale Wimer, Steve Cline and Bob Mallory.

A reception at the church followed the ceremony and the room was decorated in pink and turquoise. Serving at the bride's table were Miss Joy Morris and Miss Darla Reimer.

Miss Reimer was in charge of the guest book and attending gifts was Miss Morris.

The couple will reside at 2212 West Third. The bride is a legal secretary and the groom works at Mallory's Bakery.

MRS. JIM GAERTNER
Miss Michelle Meinershagen

(Classic Studio)

Grade School Lunch Menus

MONDAY
Bar-B-Q Beef on Bun
French Fries
Cabbage & Carrot Slaw
Applesauce
Milk

TUESDAY
Chili
½ Peanut Butter Sandwich
Sliced Pickle
Fruit Cocktail
Crackers
Milk

WEDNESDAY
Corn Dog on Stick
Macaroni and Cheese
Buttered Peas
Sliced Peaches
Bread and Butter
Milk

THURSDAY
Fried Chicken
Buttered Corn
Lettuce Salad
Fruit Jello
Bread and Butter
Milk

FRIDAY
Fish Square
Baked Beans
Cole Slaw
Apple Crisp
Bread and Butter
Milk

Smithton Lunch Menus

MONDAY
Chicken Sandwich
Sweet Pickle
Seasoned Pinto Beans
Fruit Salad
Bread and Honey Butter
Milk

TUESDAY
Ravioli
Carrot Sticks
Buttered Corn
Raisin Pudding
Bread and Honey Butter
Milk

WEDNESDAY
Baked Beans and Wieners
Mashed Potatoes
Lettuce Salad
Jello with Pears
Bread and Honey Butter
Milk

THURSDAY
Hamburger on Bun
Mixed Vegetables
Dill Pickle
Peaches and Cookie
Bread and Honey Butter
Molk

FRIDAY
Chili Mac and Crackers
Celery Sticks
Seasoned Green Beans
Apple Crisp
Bread and Honey Butter
Milk

Parents Association To Gather Tuesday

The monthly meeting of the Parents Association for Retarded Children will be held at 7:30 p.m. Tuesday at Farm and Home, Fourth and Osage.

A financial report will be given concerning the success of the Honey Week campaign, and plans for a Christmas Party will be discussed.

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Miss Kathy Lynn Pollard Marries James E. Chaney

(Democrat-Capital Service)

LAMONTE — United Methodist Church here was the scene of the Oct. 28 wedding of Miss Kathy Lynn Pollard, daughter of Mr. and Mrs. Wesley A. Pollard, LaMonte, to James Dale Chaney, son of Mr. and Mrs. James E. Chaney, LaMonte.

The Rev. Gene Smith performed the evening ceremony where a 10-branched candelabra formed an arch that was decorated with blue carnations and doves.

Mrs. Larry Ficken was organist and vocalist was Miss Carol Jones.

Given in marriage by her father, the bride wore a long white bridal gown of satin with white Georgian chiffon overlay. The gown featured a U-neckline and Victorian sleeves. The empire waist, cuffs and hemline were trimmed with a band of white lace that had a satin ribbon running through it and her Juliet head-piece was made of bridal satin with lace and ribbon decorated with seed pearls. The bride wore a fingertip length veil of white illusion and she carried a nosegay of white baby carnations and lavender with blue star flowers.

Mrs. Danny Taylor, sister of the groom, was matron of honor in a blue brocade dress with puffed sleeves and an empire waistline. She carried a nosegay of lavender carnations with lavender streamers.

Maid of honor was Miss Bonnie Pollard, cousin of the bride, who wore a lavender brocade empire waisted dress with velvet trim. She carried a nosegay of blue carnations and blue streamers.

Danny Taylor, brother-in-law of the groom, was best man and Dennis Carter, cousin of the groom, was groomsman.

Performing the ushering duties were Larry Bybee and Dennis Hudson.

Miss Susan Pollard, sister of the bride, was flower girl. She was dressed in an empire waisted pink brocade dress with velvet trim and Victorian sleeves. She carried a basket of pastel carnations.

Mark Meagher was ringbearer.

Lavender and blue streamers with pink carnations decorated the area where the reception was held at the church. Mrs. Danny Whitfield, Miss Ruthie Pollard, Miss Betty Pollard and Mrs. Larry Bybee served at the bride's table.

Miss Jackie Pollard, sister of the bride, attended the guest book and Miss Charlotte Wimer was in charge of the gift table.

For traveling on a wedding trip to Kansas City the bride wore a royal purple crushed velvet dress with silver accessories and had a pink and lavender carnation corsage.

The couple will reside in LaMonte. The bride is a student and lab assistant at Central Missouri State University and the groom, who is a student at State Fair Community College, works part time at Whiteman AFB.

Quotable Women

By AP NEWSFEATURES . .

Here are some quotable quotes from women during the week:

"All my best wishes are with Sen. McGovern and Sargent Shriver." Jacqueline Kennedy Onassis as she voted in Manhattan.

———

"I'm voting for America; I'm voting for my father." Tricia Nixon Cox as she voted in Westhampton Beach, N.Y.

———

"I would really prefer to live on this side of the Atlantic." Ballerina Natalia Najarova, who defected from Russia two years ago and now says she'll stay in Europe rather than the United States.

———

"I am grateful to God, my family and my doctors for the successful outcome of this operation, because I have much more to accomplish before I am through." Shirley Temple Black after undergoing surgery for removal of a cancerous breast.

League Plans School Tour

A tour Tuesday of the Sedalia public schools is being sponsored by the education committee of Sedalia-Pettis County League of Women Voters, it was learned Friday.

According to League president, Mrs. Richard Middleton, the tour is a part of the League's study on public school facilities. Mrs. Claude Lambirth, education chairman, will lead the tour which is to begin at 9:30 a.m. at Broadway Presbyterian Church.

Persons interested in attending the event, which is to be completed by 2:30 p.m., should call 827-1601 or 826-4051 by Monday.

The tour will include the six elementary schools, the junior high and the senior high school, it was reported.

Auxiliary Plans Christmas Bazaar

SWEET SPRINGS — Plans for the Dec. 9 Christmas Bazaar to be held at the Kansas City Power and Light building here were discussed by the Sweet Springs Hospital Auxiliary Wednesday.

Other money making projects were discussed and it was announced that turkey and dressing for the Sweet Springs Vonunteer Fireman's Thanksgiving dinner would be prepared by the group. This dinner is set for Monday.

It was announced that Feb. 10 will be the date for the annual smorgasbord.

Mrs. F. C. Dohrman presided at the meeting.

Clothing Drive By CWI Is Successful

It was announced at Church Women United's monthly business session that the Church World Service Clothing Drive held Oct. 23 gathered 1,454 pounds of clothing, 10 blankets, several boxes of layettes, 4 gift certificates, and 18 baby sweaters.

All items will be sent to underpriviledged countries and disaster areas, according to Mrs. Carl Zimmerschied and Mrs. Nora Gardner, co-chairmen.

Mrs. M. O. Stevens, ecumenical celebrations chairman, reported that World Community Day was held Nov. 3 at Trinity Lutheran Church with Mrs. Richard Parkhurst serving as chairman. She noted that 106 gift certificates for blankets for American Indians and emergency funds for Church World Service were contributed.

The service, having the theme of "Coming of Age", included talks by several State Fair Community College students, and was followed by a noon meal.

The annual meeting and Christmas Tea of Church Women United will be Dec. 7 at which time election of officers will be held. Mrs. Sam Cooper, nominating committee chairman, will conduct the meeting.

Card Party, Bazaar for Local Benefits

A card party and bazaar will be held at 7:30 p.m. Wednesday at First Christian Church here for the benefit of the Children's Therapy Center and the Matthew George Lawrence Memorial Fund.

Sponsoring the event, which has been held for the past six years, is Epsilon Beta chapter of Beta Sigma Phi sorority.

Door prizes will be given and items will be offered for sale including baked goods, cakes, candles and needlework.

Tickets may be secured from any chapter member or at the door, it was reported.

About Town

Mr. and Mrs. Ruben Logan, 325 East Harvey, returned recently from a trip to Pueblo, Colo., where they attended the funeral service of her brother-in-law, Otis Rowe.

Rowe was married to Essie Scott and was the step-father of Mrs. Fern Christie, former Sedalians.

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And Many Other Services

When You Buy At
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You Buy Quality!
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Reed & Barton Silver Bell
Greet Christmas with an Engraved or Plain Silver Bell. Great for Gifts.

Engraved 5.95
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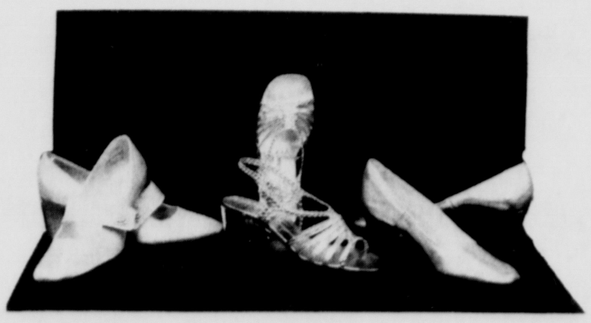
Holiday Shoe Sale



STRAP with STONE BUCKLE
Gold or Silver Reg. $16 . . . . . $11.99

ITALIAN EVENING SANDAL
Gold or Silver Kid Reg. $21 . . . . . $8.99

CLASSIC PUMP
Gold or Silver Kid
Black or White Peau-de-Soie Reg. $22. . . . . $12.99

Other Evening Shoes from $8.99

SEDALIA FACTORY OUTLET SHOES
312 S. OHIO
Open Daily 9:00 to 5:00 Mon. & Fri. 9:00 to 8:30

Most Readers Agree With Terms

Seventy-five per cent of The Democrat-Capital's readers, in response to a survey, said they agreed with the terms of the so-called peace agreement that President Nixon says the U.S. is "ready to conclude."

Readers were asked, "From what you know of the terms of the proposed agreement, do you favor it?"

One of those who voted "yes" on the question nevertheless had the following reply: "The peace rumors were an excuse to ship stockpiled weapons to Vietnam. Defense Secretary Laird says, 'We are trying to enhance negotiations through a step-up of deliveries of planes and weapons to South Vietnam.' The same old story — to have peace, make more war." The reply was unsigned.

One of the 25 per cent who voted against the peace settlement wrote, "For so long the President told the American people in his televised speeches that Americans were involved in Vietnam so that the South Vietnamese would be able to determine their own future.

"He has also said," the reply continued, "... that the American people want a peace with honor in Vietnam. The current proposal drafted between Hanoi and Washington, which greatly excludes the desires of the South Vietnamese government, no matter how corrupt it might be, can hardly qualify as allowing the South Vietnamese to draft their own future."

His letter continued, "The accord does not propose that the 150,000 North Vietnamese forces currently in the South be withdrawn from South Vietnam, while all U.S. forces would leave. This constitutes the unilateral withdrawal of the United States 'would never be willing to accept,' the President said two years before the election."

He said he saw the peace settlement plan as "politically expeditious for President Nixon and favored industrialists who have profited from this conflict." He reasoned that the terms which were not acceptable two years ago are now considered by the Nixon Administration as "not only honorable for the U.S., but...also in the best interest of the South Vietnamese people."

One reader who favored the settlement, wrote, "Anything to get out of this prolonged, costly conflict would suit me. We haven't gained anything from being there yet, and we won't."

DEMOCRAT-CAPITAL SURVEY

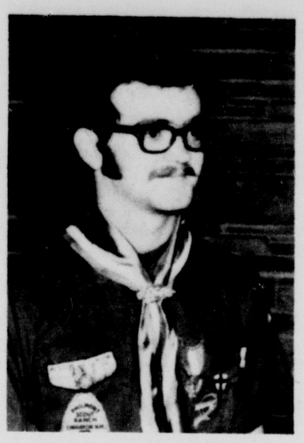
Question: The defeat Tuesday of the Alpha Sintered Metals Inc., bond issue was the first loss for such a proposal in Sedalia. In general, do you favor industrial obligation bond issues as a means of achieving industrial expansion? Please explain.

Comments and signed letters are appreciated.

Name will not be used if checked here. ☐

YES ☐ **NO** ☐

Clip and return to: The Sedalia Democrat-Capital, Seventh and Massachusetts, Sedalia, Missouri, 65301.



Honored

Charles R. Dale, son of Mr. and Mrs. M.G. Dale, 2001 West 11th, was presented with scouting's highest honor, the Eagle Award, in ceremonies held recently at the First Christian Church. He is a member of Explorer Post 66, sponsored by the church. Post advisor is Robert Weikal.

Retired Chef Is Only Heir

CINCINNATI, Ohio (AP) — A 94-year-old retired chef who told the court he didn't come forward before because he didn't dream he would be the closest relative, has been named sole heir to $435,000.

George S. Shiller of Sandusky, Ohio, was named Friday as the rightful heir to the fortune left by Otto M. Hoffmeister, a civil engineer, who died here May 19, 1969, without a will.

Shiller said he came forward when he learned his first-cousin, Hoffmeister, a bachelor, had no immediate living relatives. Shiller had read that the estate was to go to the state.

Thanks!

We thank the voters for your strong support and confidence.

Wm. A. Peterson
Representative Elect
District 46

My Sincere Thanks to All

I wish to express my sincere thanks to all who worked for me, voted for me and contributed in any way to my successful campaign for election as your Recorder of Deeds. I will do my best to justify your confidence and trust.

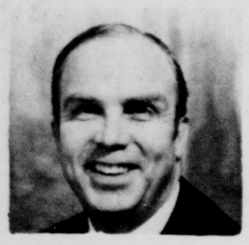
Naomi Brown

QUALITY TAPES $1.95
PALMER TOOL & SUPPLY
1811 S. Limit 826-0841

Singer-Actress Joins Boyfriend

ELAT, Israel (AP) — Singer-actress Liza Minelli has arrived here to join her boyfriend, Desi Arnaz Jr., who is making a film in Israel.

Arnaz is costarring with Gregory Peck in a Western movie, "Billy Two Hats."



Mind Your Money

Says Seatbelts a 'Disgrace'

By PETER WEAVER

The seat belts in our cars are a disgrace. They're so bad, most motorists aren't using them.

Insurance Institute for Highway Safety says only 3 or 4 out of every 100 drivers and passengers use the complete lap-belt, shoulder-harness protective system provided in most cars.

Some people in the auto business hint darkly that we're not using the seat-belt systems because we must have some kind of death wish. Baloney. The main reason why many motorists and passengers aren't using the seat belts is because the belts aren't designed for humans.

Look at the belts in your car. The buckles have different sizes for lap and shoulder straps and the snarled, spaghettilike mess is often hard to untwist before each use.

After pawing through this snarl, you're faced with trying to reach the shoulder harness without getting a shoulder separation. Then, after you're all buckled in, you have to choke yourself in an attempt to claw away at the emergency-brake release. You're strapped in tight.

A Chrysler official admitted to the Federal Trade Commission that there were some 9 million ways you could buy one of his company's automobiles. You could get special engines, wheels, tinted glass, hubcaps, anything, but you could only get one lousy kind of seat belt.

Somehow ignoring the inhuman design of today's seat belts, the government and the major auto manufacturers are now bent on forcing people to wear the belts. First they tried the shock treatment of TV spots showing horribly disfigured children who weren't wearing seat belts.

Then came the buzzers that buzzed at you if you didn't buckle up. The buzzers make an annoying sound but many motorists are finding ways to disconnect them. According to the Insurance Institute for Highway Safety, the TV spots and the buzzers have been a monumental failure. In a survey of those not wearing the belts, the IIHS found it "significant ... that many people consider them inconvenient or uncomfortable."

Now the Department of Transportation and the two biggest auto manufacturers are suggesting that the states enact laws that would make the wearing of seat belts mandatory. If the police spot you "unbuckled," you could get a fine.

This kind of law could certainly help save lives. They tried it in Melbourne, Australia, and the great majority of motorists began using their belts. Traffic deaths dropped a dramatic 24 per cent.

But this puts the entire onus on drivers and passengers. What about a law that would force the auto companies to give us better protection? Actually, there is such a law but it won't force the companies to provide really good seat belts until next fall when the 1974 model cars come out.

The new cars will have easy-in, easy-out seat belts plus an inertia reel on the shoulder harness. The reel will allow completely free movement for driver or passenger. In a crash, it hauls you up snug against the seat.

Using a sort of double standard, the auto companies for years have been providing this excellent seat-belt system (easy-in-out, inertial reel) for highway police, utility companies and other fleet buyers. Don't try to get the good belts. They won't sell them to individuals. You have to order a fleet of cars. Only the American-made Corvette and some European cars now provide this good seat-belt system as standard equipment.

Why don't the automobile companies figure a way to offer the good seat belts at cost to those of us who are stuck with the bad ones and can't afford to get a new car next year in order to get better protection.

c. 1972, Los Angeles Times

We still make house calls

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CLIP and SAVE

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8 16 oz. bottles **49¢** plus deposit

Coupon Value 50¢

Limit 1 with coupon $3.00 or more purchase.
Good Only Nov. 12, 13, 14 at Sedalia IGA only.

Have a Merry Christmas in 1973...

JOIN THE 1973 CHRISTMAS CLUB That Pays Interest!

Each year, in November, Sedalia Bank hands out thousands of Christmas Club checks in time for early shopping. Not only do you have your Christmas money at a time when selections are at their very best, but after Christmas, there's no deluge of bills.
And Sedalia Bank adds interest to those Christmas Club members who save regularly each week.

FREE! SNOWBALL CANDLE

This is our gift to you for opening a 1973 Christmas Club account at Sedalia Bank. Limit one per customer, please.

JOIN THE CHRISTMAS CLUB

If you want	Save for 50 Weeks
$25	$ .50
50	1.00
100	2.00
150	3.00
250	5.00
500	10.00
1,000	20.00

1972 CHRISTMAS CLUB CHECKS MAY BE PICKED UP ON NOV. 15

Stop in any time Wednesday or after and pick up your Christmas Club check. Now's a good time to open your 1973 Christmas Club account and receive a free gift.

master charge

SB&T **Sedalia Bank & Trust Co.**
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A FULL SERVICE BANK

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SAVE NOW on Sears Home Improvements

Sears

SAVE $30 to $40 Our Finest Dishwashers

8 Automatic Pushbutton Cycles

Sale Ends Dec. 22, 1972

Sears ★ Best

PORTABLE
Was $279.95 **$239.95**

UNDERCOUNTER
Was $249.95 **$219.95**

Delivery & Installation Available!
(Available in White, Tawny Gold, Avocado & Coppertone.)

Wash dishes the easy way. Just push a button, no knobs or dials to set, and best of all . . . no pre-rinsing.

SAVE 12%
"Artistry" a Nylon Pile Multi-Colored Short Shag Carpet

"Artistry's" an exciting carpet that offers a razzle-dazzle of color and pattern. Easy-care nylon pile. 15 colors.

Was $8.79 **$7.66** sq. yd.

Delivery and Installation Additional

Sale Ends Nov. 13, 1972 *All Prices Catalog Sale Prices* *Use Sears Easy Payment Plan*

Check These Additional Home Improvement Savings
Save $38.00 Sears Shredder-Bagger with Ramp and Caddy Now $199.88
Save $27 Sears Automatic Garage Door Openers ..... Now $152.88 (With Trans.)
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PROFESSIONAL INSTALLATION . . . Call Sears 826-6500 for Free Estimate

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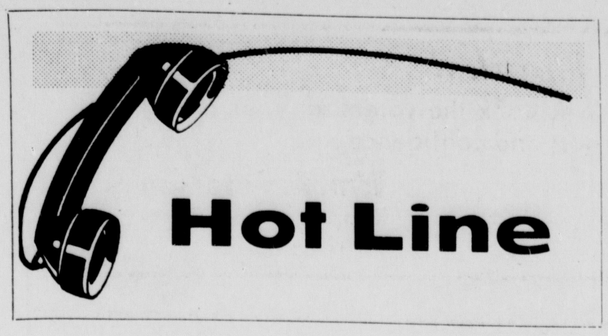

Hot line answers questions, looks into complaints, solves problems and generally serves readers and protects their interests. Write Hot Line, The Sedalia Democrat-Capital, Seventh and Massachusetts, Sedalia, Mo. 65301, or call 826-1000 between 7 a.m. and 11 p.m. Hot Line will appear as often as necessary to serve our readers.

All calls and letters to Hot Line must include name, address and phone number of inquirers. Names will not be used but are needed should additional information be required to answer questions.

Q — What is the proper procedure to follow when a driver meets or follows a funeral procession on a dual-lane highway such as Highways 50 or 65 near Sedalia? Is passing in the right lane legal while the procession is in the left lane? — W.H.H.

A — Pettis County Sheriff Emmett Fairfax said no special laws in the state apply to funeral processions on dual-lane highways. The motorist, therefore, should use some common courtesy when meeting funeral processions, Fairfax recommended.

He said on a two-lane highway, it is illegal to pass on the right shoulder of the road. But on a four-lane divided highway, it is proper and legal to pass on the inside lane. Fairfax also said it is not illegal to pass a funeral procession one car at a time on a two-lane highway, but a driver should perhaps avoid doing this for courtesy reasons.

Q — In the Nov. 8 issue of The Democrat there appeared a picture of Naomi Brown, the incumbent candidate for the office of recorder of deeds. The caption beneath the picture read: "Incumbent Naomi Brown (left)... counting the returns." Is it legal for a candidate for office to assist in the counting of ballots? — Mrs. A.R.

A — Mrs. Brown was not counting ballots, only tabulations as they were announced by the county clerk, Mrs. Mary Jane Wilson, and broadcast. It would indeed be illegal for a candidate to count ballots. This was not the case with Mrs. Brown, however.

Apparently, in order to keep the caption brief, the mistaken impression was left that Mrs. Brown counted ballots. She did not.

Q — I pay taxes that go toward financing the city sewer system but there is no sewer line connected directly to my residence. Why must I pay this unnecessary cost? — Mrs. R.M.

A — City Engineer Robert Cunningham explained that funds to operate the city sewer system come from the city's general revenue funds, which in turn are composed of property, sales and personal tax payments, among other items. There is no specific sewer charge levied only against those using the facilities such as exists in other cities.

Cunningham explained the Sedalia method of sewer system payment is based on the same principle as paying school taxes. People are required to pay taxes to support schools whether or not they have children in school. In the same manner, people support the sewer system with their annual city tax payments whether or not they actually use the facilities, he said.

Plan Receives Donation

The Sedalia "Meals-on-Wheels" program received a boost Friday when it was offered a $1,000 donation from the Missouri Valley Human Resource Development Corp.

According to program officials, the lunch program is progressing but still faces problems. Several of the elderly recipients of hot lunches have had to drop out of the program because of special diets prescribed by their doctors.

The number of recipients fluctuates daily, varying from as few as 10 to as many as 18, but it will still take 40 meals a day for the program to break even on its expenses.

Officials stated that the program will be moved from its present location at the National Guard Armory to the proposed community center after its completion, hopefully around the first of the year.

Additional churches and city organizations have been enlisted to help in the program and "Meals-on-Wheels" officials still express optimism for the future of the hot lunch program.

A muskrat's living quarters usually are above the high water mark along banks of rivers and lakes.

Ann Landers

Asks Ann About Renting Services

Dear Ann Landers: I would like to add something to the discussion in your column about the "Rent-A-Girl Services."

Recently on a TV talk show the director of such a service and one of the girls were interviewed. The director explained that the men who were interested in the service were carefully screened. If their application for female company was accepted they had to sign an agreement that they would pay for meals, entertainment and transportation, and that no sex was expected. If a customer starts to behave in a manner that suggests he would like to violate the agreement, the girl has the right to leave immediately. (He has, of course, paid for her company in advance.)

Many wives in the audience agreed that they would rather have their traveling husbands take a girl out to dinner and sightseeing than have him prowl the bars alone or go drinking with the boys.

I understand your husband does a lot of out-of-town business. How do you feel about this?—D.R.S. Loraine, Ohio

Dear Loraine: If my husband couldn't think of anything better to do than rent a girl, I'd be deeply disappointed.

Dear Ann Landers: This is for that knucklehead who complained because his wife was too lazy to learn French, read up on the campaign issues and take his aunts to the hospital guild meetings. Don't you realize that by the time you get to the office your wife has just started to do the breakast dishes and think about what to fix for the two kids who are coming home for lunch? Before she can even think of straightening the house, the baby needs to be fed and the pre-schooler is asking to go to the toilet. She throws in a load of laundry, the dog needs walking, the phone is ringing, and she remembers that she promised to bake cookies for the school Fund-Raiser. She hasn't even thought about dinner yet. Somehow she must get to the store and buy a birthday gift for her six-year-old to take to a party — and the child's dress has to be hemmed by 3 o'clock.

This is an easy day. The tough days are when one of the children has to be rushed to the hospital for stitches in his head, or the pipe breaks and floods the bathroom, or someone starts a small fire in the playroom. Guys like you give me a gigantic pain in the neck. — Dizzzguzzzted

Dear Dizzz: Several women wrote to say the same thing — and some men as well. Most of them who referred to the pain placed it elsewhere. About two feet lower. Thanks for writing.

Dear Ann Landers: I have an embarrassing problem and don't know what to do about it. It seems silly to go to a doctor because I am not sure that it is a medical thing and I hate to take up a doctor's time.

I am 17 years old. I perspire under my arms something terrific. I've tried every known deodorant and nothing helps. I wear cloth armshields under my dresses and still the sweat pours off me and makes rings under the armholes. I have never known anyone who sweats like this and I would like to know what is the matter with me and what I can do about it — if anything. — Soaking Wet

Dear Soaking: You have hyperhidrosis, which is nothing more or less than excessive sweating. It is caused by stremuous exercise or intense feelings of one kind or another.

See a skin specialist about medication. There are several things you can do to reduce the wetness, and sometimes it can be eliminated completely.

A no-nonsense approach to how to deal with life's most difficult and most rewarding arrangement. Ann Landers' booklet, "Marriage — What To Expect," will prepare you for better or for worse. Send your request to Ann Landers in care of your newspaper enclosing 50 cents in coin and a long, stamped, self-addressed envelope.

c. 1972 Publishers-Hall Syndicate

New Jaycee Chapter Is Established

The Sedalia Jaycees have been instrumental in establishing a Jaycee chapter in Sweet Springs, it was reported Friday.

Young men between the ages of 18 and 35 who are interested in joining the new group are urged to contact Marvin McKeage, chairman, or Frank John Farmer, both of Sweet Springs.

An organizational meeting has been scheduled for 7:30 p.m. Tuesday in the Merricks Building in Sweet Springs.

Bookmobile Schedule

Tuesday: Blackwater Downtown, 9-9:30; Blackwater School, 9:35-11:35; Lamine Store, 12:30-1:15; Clear Creek Store, 1:30-2.

Wednesday: LaMonte School, 8:45-1:30; LaMonte Downtown, 1:35-2:30.

Thursday: Benton County R-8, 8:45-9:15; Lincoln School, 9:45-1:45.

Nov. 20: Range Line Church, 8:45-9:15; Houstonia Downtown, 9:30-10; Houstonia School, 10-1:30; R-1 School, 2-2:45.

Farm-City Week Plan Announced

(Democrat-Capital Service)

LAMONTE — The Community Betterment Club here has extended invitations to all interested groups to participate in promoting Missouri Farm-City Week Nov. 17 to 23.

It was also announced that the club is sponsoring a turkey smorgasboard Nov. 18 at the LaMonte School. The object is to raise money for a community park.

About 30 students have volunteered to make posters boosting the Farm-City Week observance. Farm dealers and businessmen are urged to have posters, literature and table decorations available to promote their firms.

In Ranks

Army Private Johnny R. Manley, 20, son of Mr. and Mrs. Edward H. Manley, 2303 South Missouri, recently was assigned to the 13th Support Brigade at Ft. Hood, Tex.

Pvt. Manley is a member of the 647th Maintenance Company of the Brigade's 169th Maintenance Battalion. He entered the Army in July, 1972, and received basic training at Ft. Leonard Wood.

YOU'RE INVITED to MATTINGLYS Family CHRISTMAS SHOPPING NIGHT

MONDAY NOV. 13th 6:30 to 9:30 P.M.

10% OFF ON ALL PURCHASES

SHOP EARLY For CHRISTMAS

USE OUR LAY-AWAY PLAN!

MATTINGLYS

DOWNTOWN - 218 S. OHIO
STATE FAIR SHOPPING CENTER
Downtown Store Only
Will Close At 5 P.M.
Reopen At 6:30 P.M.

Have Portraits Taken Now To Insure Christmas Delivery

SPECIAL VALUABLE COUPON

FOR A LIFETIME OF HAPPY MEMORIES . . .

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One 5x7 Color Portrait

• All ages: babies, children, adults • Groups at $1.00 per additional subject • Only one per subject

Only 38c

Mon., Nov. 13—9 AM to 8 PM
Tues., Nov. 14—9 AM to 5 PM
Wed., Nov. 15—9 AM to 5 PM

CLIP OUT AND SAVE

GRANTS BRADFORD HOUSE TOWN & COUNTRY FAMILY DINING

Sedalia's FAMILY RESTAURANT featuring ALL YOU CAN EAT

JOHN TOMCHEK, Manager

MONDAY ALL YOU CAN EAT LIVER $1.29 Potatoes, cole slaw, roll and butter.

TUESDAY ALL YOU CAN EAT CHICKEN $1.59 Potatoes, cole slaw, roll and butter

WEDNESDAY ALL YOU CAN EAT CLAMS Potatoes, cole slaw, roll and butter. $1.33

CHILDRENS FAVORITE SPECIALS 39¢ • HAMBURGER • FRENCH FRIES, COKE or or • GRILLED CHEESE, FRIES and COKE FOR CHILDREN 12 & UNDER

THURSDAY ALL YOU CAN EAT SPAGHETTI Potatoes, cole slaw, roll and butter. $1.33

FRIDAY ALL YOU CAN EAT FISH Potatoes cole slaw roll and butter $1.33

SATURDAY ALL YOU CAN EAT SHRIMP Potatoes, cole slaw roll and butter. $1.99

STORE HOURS: 9-9 DAILY 11-5 SUNDAY

BREAKFAST SPECIAL! Everyday 'til 11:00 A.M. HAM, 2 EGGS, TOAST, COFFEE 77¢

GRANTS STATE FAR SHOPPNG CENTER

NEW Nutrena. CONTROLLED RELEASE CLS

THE LIQUID SUPPLEMENT BREAKTHROUGH

Now there's a liquid supplement that releases protein-building ammonia nitrogen in the rumen more like a soybean meal based supplement than a conventional urea-molasses liquid supplement. It makes liquid supplement more practical than ever for beef and dairy feeders in this area.

It's Nutrena Controlled Release CLS. And it came about because of a process developed by Cargill Research Pat. No. 3,677,767 That process slows down the release of nitrogen to give you two important benefits: more efficient use of the productive power of a liquid supplement and an extra margin of safety from urea toxicity.

The big breakthrough in liquid supplement from Cargill Research — Nutrena Controlled Release CLS — is now available at...

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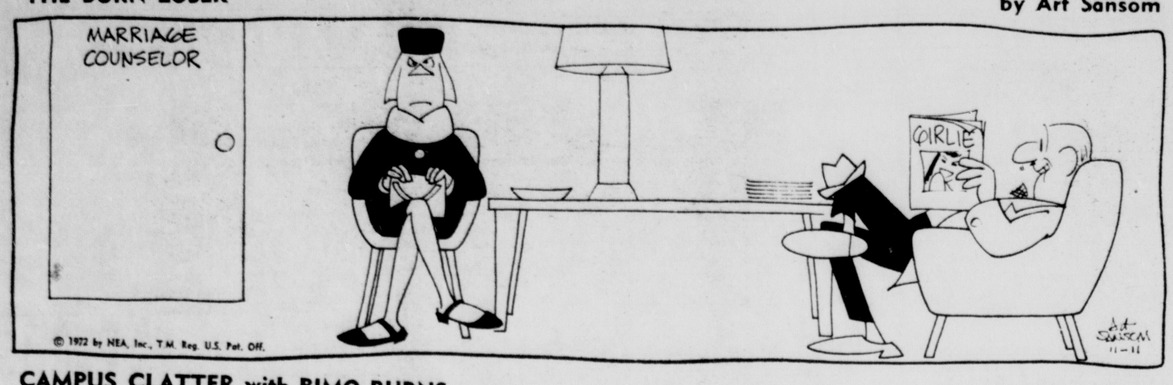
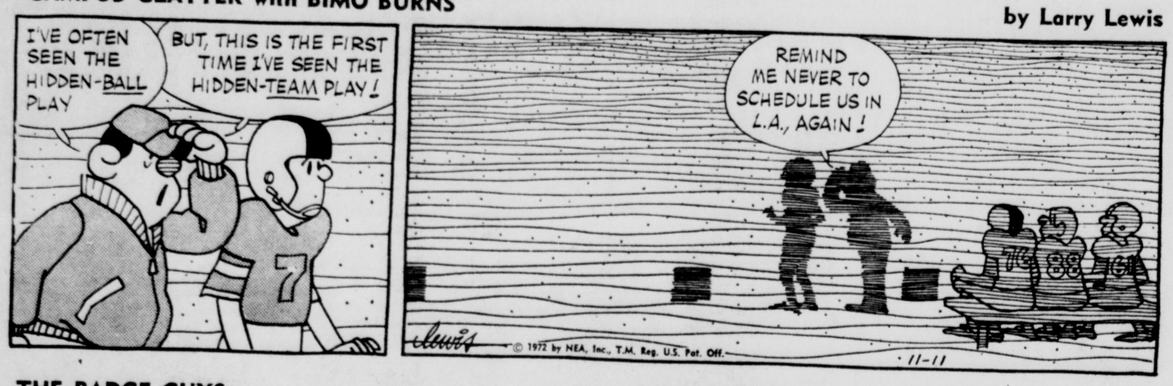
THE BORN LOSER

by Art Sansom



CAMPUS CLATTER with BIMO BURNS

by Larry Lewis

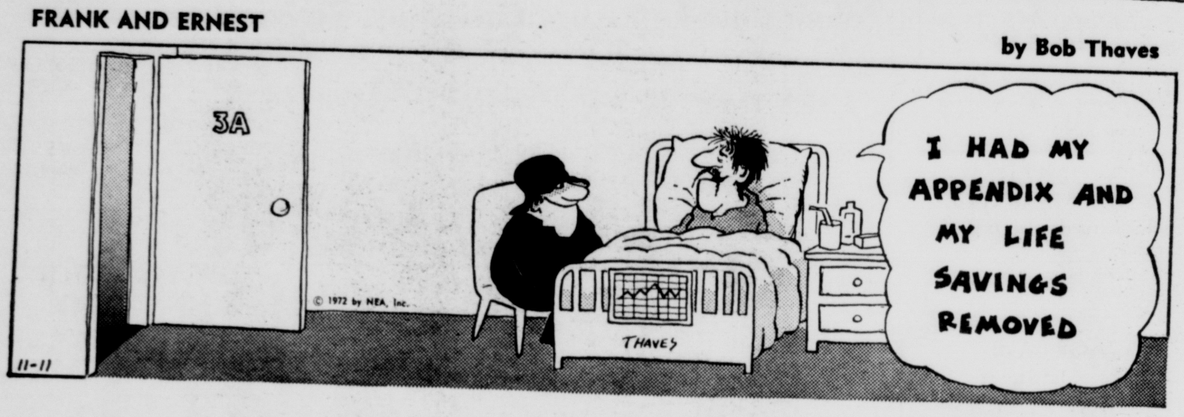


THE BADGE GUYS

by Bowen & Schwarz

FRANK AND ERNEST

by Bob Thaves



BUGS BUNNY

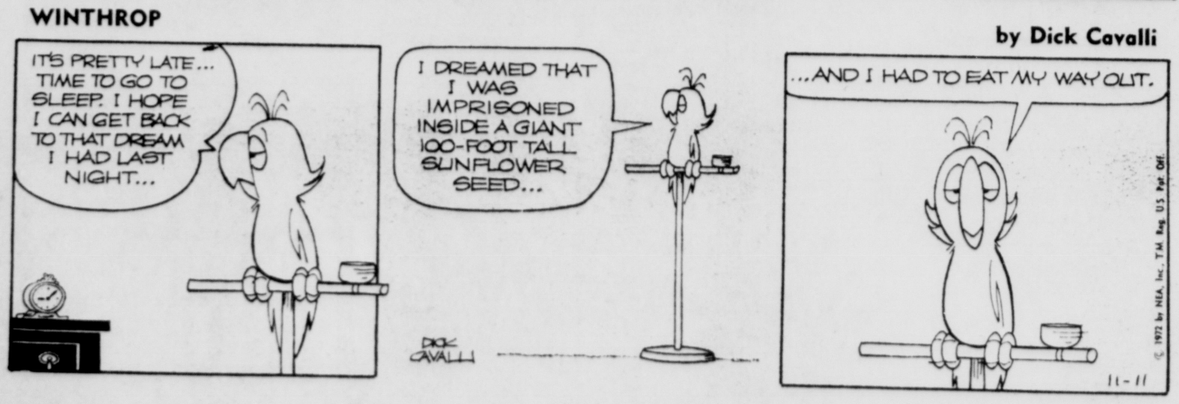
by Heimdahl & Stoffel

CAPTAIN EASY

by Crooks & Lawrence

WINTHROP

by Dick Cavalli



SHORT RIBS

by Frank O'Neal

EEK & MEEK

by Howie Schneider

WIN AT BRIDGE

Two Chances: Slim and None

	NORTH	11
	♠ 7 5 3 2	
	♥ 6 5 2	
	♦ K J	
	♣ J 8 6 3	
WEST		EAST (D)
♠ 6		♠ A K Q 10 9 8 4
♥ 8 4		♥ 7 3
♦ Q 9 6 5 4 2		♦ 7 3
♣ Q 10 9 4		♣ K 5
	SOUTH	
	♠ J	
	♥ A K Q J 10 9	
	♦ A 10 8	
	♣ A 7 2	

North-South vulnerable

West	North	East	South
		4 ♠	5 ♥
Pass	Pass	Pass	

Opening lead—♠ 6

By Oswald & James Jacoby

South might have doubled the four-spade opening and taken a small but welcome profit, but South was not going to be shut out of his fine heart suit.

He bid five hearts, but wished he hadn't when he saw the dummy.

East won the spade lead and continued the suit. Strangely enough, a club or diamond shift would kill any chance to make the contract, but no one can fault the spade continuation.

South ruffed; drew trumps with two leads; stopped to ask himself the $64,000 question: How can I make this hand?"

The simple way would be to play the ace of clubs and drop an honor from the East hand so South played the ace of clubs and all that showed up were low cards.

This left him with two chances: "Slim and none."

The slim chance involved the risk of a two-trick set but South was willing to take it. He led a diamond toward dummy and finessed the jack. When that held the slim chance had become a pretty good one.

He ruffed dummy's next to last spade; got back to dummy with the king of diamonds. Ruffed the last spade; cashed the ace of diamonds and led a low club.

East was in with the king and had to lead a spade, allowing South to discard his last club and ruff in dummy.

(NEWSPAPER ENTERPRISE ASSN.)

♥♣CARD Sense♠♦

The bidding has been:

West	North	East	South
	1 ♣	Pass	1 ♦
Pass	1 ♥	Pass	1 ♠
Pass	2 ♣	Pass	?

You, South, hold:

♠ Q 8 4 2 ♥ K 9 5 3 ♦ A 7 6 5 ♣ 3

What do you do now?

A—Bid three hearts. Your partner has at least five clubs plus four hearts. You have excellent heart support.

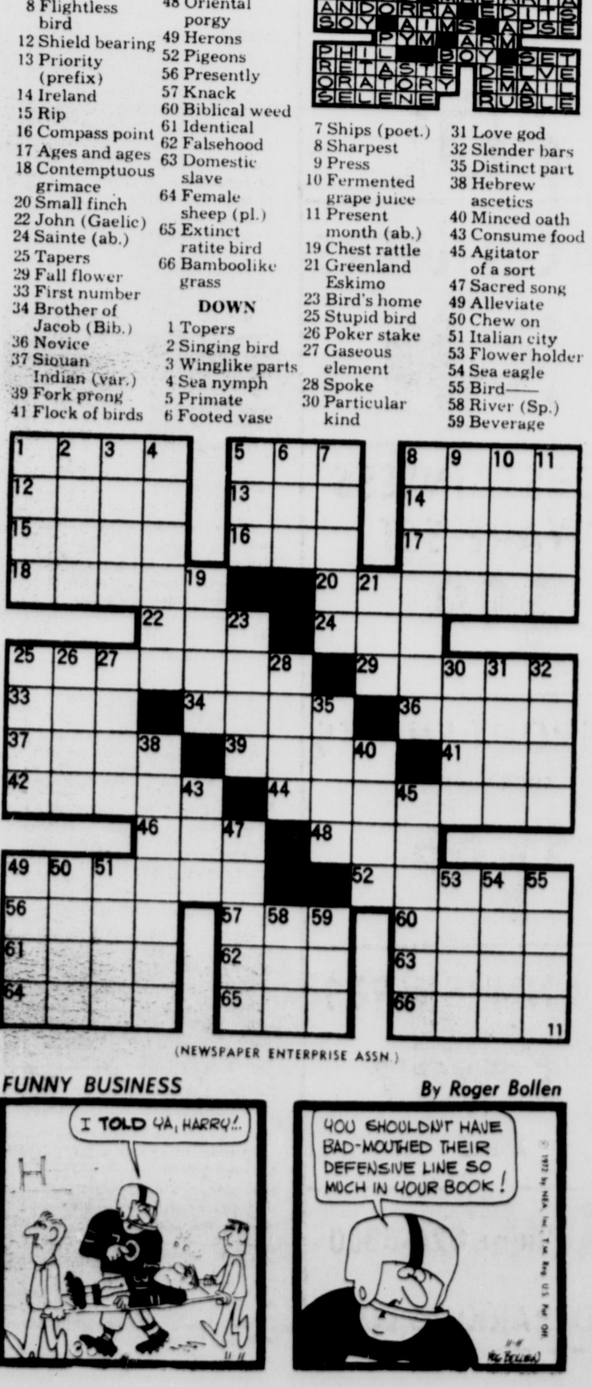
TODAY'S QUESTION

Instead of rebidding one heart your partner has gone to one spade after your diamond bid. What do you do now?

Answer Monday

PRISCILLA'S POP

by Al Vermeer



Birds

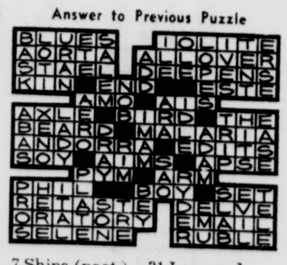
ACROSS

1 Graceful bird
5 Sea bird
8 Flightless bird
12 Shield bearing
13 Priority (prefix)
14 Ireland
15 Rip
16 Compass point
17 Ages and ages
18 Contemptuous grimace
20 Small finch
22 John (Gaelic)
24 Sainte (ab.)
25 Tapers
29 Fall flower
33 First number
34 Brother of Jacob (Bib.)
36 Novice
37 Siouan Indian (var.)
39 Fork prong
41 Flock of birds
42 Rigid
44 Deviate
46 Tree fluid
48 Oriental porgy
49 Herons
52 Pigeons
56 Presently
57 Knack
60 Biblical weed
61 Identical
62 Falsehood
63 Domestic slave
64 Female sheep (pl.)
65 Extinct ratite bird
66 Bamboolike grass

DOWN

1 Topers
2 Singing bird
3 Winglike parts
4 Sea nymph
5 Primate
6 Footed vase
7 Ships (poet.)
8 Sharpest
9 Press
10 Fermented grape juice
11 Present month (ab.)
19 Chest rattle
21 Greenland Eskimo
23 Bird's home
25 Stupid bird
26 Poker stake
27 Gaseous element
28 Spoke
30 Particular kind
31 Love god
32 Slender bars
35 Distinct part
38 Hebrew ascetics
40 Minced oath
43 Consume food
45 Agitator of a sort
47 Sacred song
49 Alleviate
50 Chew on
51 Italian city
53 Flower holder
54 Sea eagle
55 Bird——
58 River (Sp.)
59 Beverage

Answer to Previous Puzzle

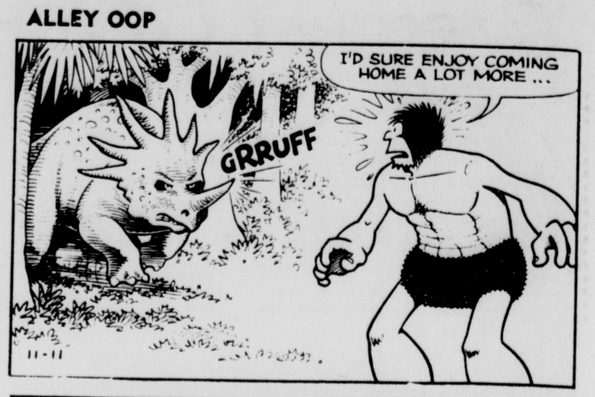


(NEWSPAPER ENTERPRISE ASSN)

FUNNY BUSINESS

By Roger Bollen

ALLEY OOP



SIDE GLANCES

by Gill Fox

"Why can't he just hate sin in a general way? That's my kind of preacher!"

OUT OUR WAY

by Neg Cochran

CARNIVAL

by Dick Turner

"It develops that while I was playing hard-to-get with Dexter . . ."

". . . he was playing easy-to-get with Sybil Thatcher!"

OUR BOARDING HOUSE

with Major Hoople

Greatest Corn Harvest Underway

WASHINGTON (AP) — Farmers are harvesting their greatest corn crop this fall, and part of the reason is that, in many cases, producers boosted the number of plants on their land.

The 1972 corn crop, says the Agriculture Department, will be about 5.4 billion bushels, down only 3 per cent from the record last year. The national average yield is expected to be 94.5 bushels per acre, exceeding by far the old high of 86.8 set in 1971.

Department surveys of major corn-producing states show a trend this year toward a larger corn-plant population per acre, accomplished by narrower spaces between rows and a higher seeding rate.

In Iowa, where the crop is estimated at a record 1.2 billion bushels this year, the average yield is figured to be 115 bushels per acre, up from 102 last year.

While fertilizer, rainfall and many other factors are most important, the high yields also coincide with a trend toward more plants per acre in 1972.

In Iowa, for example, field inspections showed farmers had an average of 19,200 corn plants per acre this year, compared with 18,100 in 1971; 18,000 in 1970; 17,400 in 1969, and 17,200 in 1968.

Illinois, the second-ranked producer, is expected to harvest 971,250,000 bushels this year down from more than one billion in 1971.

Yields in Illinois, however, show an average increase from 102 bushels per acre in 1971 to 105 this year, according to USDA.

Illinois farmers, the survey showed, averaged 19,100 corn plants per acre this year; 18,000 in 1971; 18,100 in 1970; 18,600 in 1969, and 17,900 in 1968.

WASHINGTON (AP) — The nation's farm labor force in October averaged 2 per cent fewer than a year earlier, partly because rainy weather hampered the corn and cotton harvest, says the Agriculture Department.

A survey during Oct. 22-28 showed a total labor force of 4,780,000 workers, including 3,571,000 hired for wages and 1,209,000 unpaid farm operators and family members.

WASHINGTON (AP) — Harlan H. Holleman, a native of Wynne, Ark., has been named director of the oilseeds and special crops division of the Agricultural Stabilization and Conservation Service.

As head of the agency in the Agriculture Department, Holleman will oversee farm-program operations relating to soybeans, peanuts, flax, dry beans, rice, tung nuts and related commodities.

Holleman, a former member of the Arkansas state ASC committee and a farmer, has been a regional director for ASCS operations in southeastern states since September 1971.

BRING THIS AD WITH SOILED CLOTHES

STATE FAIR CLEANERS

State Fair Shopping Center — 826-9667

ON HANGERS SHIRTS 25¢ ea. No Limit With $3.00 Dry Cleaning Order

TROUSERS SWEATERS Plain SKIRTS 65¢ ea

PLAIN CLOTH COATS $1.35 each

MEN'S—LADIES PLAIN 2-PC. SUITS $1.35

OFFER GOOD THROUGH NOV. 18

BONUS PHOTO film processing

An extra wallet-size print with every regular print.

ONE TO KEEP — ONE TO CARRY

ACTUAL SIZE PRINTS 3½" SQUARE AND 2½" SQUARE

(OVER $2 worth of wallet pictures . . . extra . . . with every roll of Kodacolor film you have developed here.)

®REGISTERED TRADEMARK OF BREMSON RESEARCH, INC.

For all square-size Kodacolor film — 126, 127, 120, 620.

Warren's Rx PRESCRIPTION SHOP

212 S. Ohio — 826-1878

King Gustav VI Is Now 90 Years Old

STOCKHOLM (AP) — Sweden's scholarly King Gustav VI Adolph, the world's oldest reigning monarch, turns 90 Saturday. Despite witnessing decades of change, he has remained true to his personal motto: Duty above all."

An internationally known archeologist, Gustaf Adolf did not ascend to the throne until he was 68. He has outlived two British wives, one of whom died in 1920 after 15 years of marriage and the other in 1965 after 42 years of marriage.

Bishop Announces Grant For Elderly

JEFFERSON CITY, Mo. (AP) — An $8,000 grant for the elderly poor at Moberly, Mo., was announced Friday by Bishop Michael McAuliffe of the Jefferson City Catholic Diocese.

The grant was made by a Catholic agency concerned primarily with the elderly—the Campaign for Human Development.

MONDAY ONLY

MONTGOMERY WARD CATALOG 2 SPECIALS

OUR 100TH ANNIVERSARY YEAR

BATTERY BOOSTER CABLES 8' LONG 7-GA. WIRE SAVE 71¢ 88¢

CAULKING CARTRIDGE Reg. 39¢ 20¢ Ea.

Hanging Fluorescent FIXTURE 2—40 Watt Bulbs—48" Long SAVE $6 Reg. $14.95 $8.88

FURNACE FILTERS Reg. 57¢ 3 for $1

ENAMELLED WOOD TOILET SET Reg. $3.99 $1.99

24-PIECE STAINLESS FLATWARE SET $3.99

9X12 VINYL RUG 4 Patterns $3.88

MEN'S SPORT SHIRTS LONG OR SHORT SLEEVE Reg. $6.00 $1.66

BOY'S FLARE JEANS Sizes 6-18 $1.88

MEN'S KNIT SHIRTS Reg. $5 & $6 $2.97

you'll like WARDS Phone 826-3800

Fourth and Osage FREE CUSTOMER PARKING LOT

WANT AD RATES AND INFORMATION

	1 Day	3 Days	6 Days
Up to 15 words	1.80	3.60	5.40
16 to 20 words	2.40	4.80	7.20
21 to 25 words	3.00	6.00	9.00
26 to 30 words	3.60	7.20	10.00
31 to 35 words	4.20	8.40	12.60

Rates quoted are for consecutive insertions. Rates for greater number of words on request.

Reasonable care will be exercised to assure accuracy in printing, but no claims for damages by reason of errors shall lie against the publisher, and the publisher's responsibility for any mistakes occurring in a classified advertisement ends after first day advertisement is published. Unless advertiser notifies publisher after first insertion, the advertisement is assumed correct.

All want ads are carried as cash items. Those accepted over the telephone must be paid within one week.

Cards of thanks 60¢ per line per day.

CLASSIFIED DISPLAY RATES

$2.10 per column inch each insertion. Local classified display contract rates on request. Contract accounts must be paid before the 15th of the month.

CLASSIFIED SCHEDULE

ALL READER CLASSIFIED advertising copy will be accepted at the Democrat-Capital office until 9:30 a.m. Monday through Friday for publication on the day received in the afternoon Democrat and the following morning Capital editions. Copy received after that time will start publication in the Democrat on the following day.

READER CLASSIFIED advertising for the Sunday edition will be accepted until 9:30 a.m. Saturday.

CLASSIFIED DISPLAY advertising (one column one inch or larger) will be accepted until 4:00 p.m. Friday for the Sunday edition; 4:00 p.m. Saturday for the Monday Democrat, Tuesday Capital edition; 4:00 p.m. on Monday, Tuesday, Wednesday or Thursday for the Democrat edition the next day and the Capital edition on the morning following the Democrat edition.

WHERE TO FIND IT

I—ANNOUNCEMENTS Classifications 1-10
II—AUTOMOTIVE Classifications 11-17
III—BUSINESS SERVICE Classifications 18-31
IV—EMPLOYMENT Classifications 32-37
V—FINANCIAL Classifications 38-41
VI—INSTRUCTION Classifications 42-46
VII—LIVESTOCK Classifications 47-50
VIII—MERCHANDISE Classifications 51-66
IX—ROOMS AND BOARD Classifications 67-73
X—REAL ESTATE FOR RENT Classifications 74-81
XI—REAL ESTATE FOR SALE Classifications 82-89
XII—AUCTION SALES Classifications 90-91

2 — Cards of Thanks

I WANT TO EXPRESS my sincere thanks and appreciation to my many friends and relatives for their thoughtfulness and acts of kindness, the many cards, letters, flowers, gifts, and prayers during my recent illness in Bothwell Hospital, also in Barnes Hospital, St. Louis. A special thanks to Father Hoying and Father Pfeiffer for hospital visits and prayers. Special gratitude to the doctors and the entire staff of kind nurses on first floor who were so nice to me. GOD BLESS ALL OF YOU!

Dollie Mehl

ELLISON, MARY E. — I wish to express my sincere appreciation to all who were so kind to me in my recent sorrow, the loss of my wife. Especially do I wish to thank the minister who officiated at the funeral service, the singer, pallbearers and those who sent flowers and messages of condolence. Also Mrs. Urton, Mrs. Fisher, Mrs. Freeman, Oleo Stroup, Debbie Stroup, Mr. and Mrs. Ernest Woolery, Grandma McCullough.

W. C. Ellison (Husband)

We wish to express our sincere thanks and appreciation to our many friends, relatives, neighbors, and all those helping in any way, for the memorials, flowers, cards, gifts, honoring our 50th wedding anniversary. Special thanks to Olive Branch Church for the use of their fellowship hall.

Roy and Ruby Holman

SINDEN, GLENN ROY — We wish to express our deep appreciation for the kindness and sympathy extended us, in our late bereavement, by our friends, relatives and neighbors. Also Rev. Dean Catlett, Rev. Ted Francis, the singers and the New Hope Church.

Edith and Ernie Sitton and Family

THE FAMILY OF EFFIE KEELE wishes to express their appreciation and thanks to all those who expressed their sympathy with kind words, cards flowers and food. With special thanks to the following: Rev. Newell, Dr. Kirby, pallbearers, friends and neighbors.

3—In Memoriam

IN LOVING MEMORY OF our Parents, Mr. & Mrs. L. B. Fall, who passed away, November 12th, 1965, and November 30th, 1961.

No longer in our lives to share,
But in our hearts they are always there.

Sadly missed by Daughters.

7—Personals

We wish to thank all the generous Sedalia merchants & families who donated gifts to our school carnival. A special thanks to Mrs. Delores Maples, and Mr. Ad Taylor for their part in making this year our most successful yet.

Striped College School PTA

WE BUY, SELL, and trade paper back books. Osage Thrift Shop, Main and Osage.

7—Personals

SICKROOM EQUIPMENT: Hospital beds, wheel chairs, commodes, walkers, for sale or rent. U.S. Rents It, 826-2003.

MOTHER NEVER KNEW ABOUT shampooing carpet without water. Rent Racine Machine. Keele Carpet. 826-2002.

WANTED GUNS, JEWELRY, tools, radios, televisions, anything of value. Osage Thrift Shop, Main and Osage.

SERENELY BEAUTIFUL

Elegant . . . Chic

Combining the holiday Spirit with your formal message. Flowers—need we say more?

Local or Via FTD

THANKSGIVING!

Pfeiffer's

Flower Shop 510 South Ohio

BABY NOVELTIES

The New Baby—
The New Mother—
deserve to be remembered.
Send them a remembrance.

Pottery baby shoes, Musical Merry-go-rounds, etc. All with fresh growing plants of fresh flowers.

Pfeiffer's

826-1400 510 S. Ohio

7C—Rummage Sales

GARAGE SALE
1702 LIBERTY PARK BLVD.
All day Saturday and Sunday —
Girl's bicycle, teenage clothing, miscellaneous.

GARAGE SALE
2340 West 1st Street
MON. & TUES. ONLY
Women's, Men's, Girl's clothing and miscellaneous.

SWAP AND SHOP FLEA MARKET
Sat. & Sun., 9 A.M.-5 P.M.
Antiques, dishes, furn. misc.
1112 East 3rd Sedalia, Mo.

4 FAMILY GARAGE SALE
(held inside)
On C Highway across from Southern Hills
Friday afternoon
Saturday & Sunday
Fruit jars, clothes, dishes, curtains, toys, bicycles, fireplace screen and andirons, Avon, Misc.

RUMMAGE SALES

Ladies—Phone in your Rummage or Garage Sale ads by 4 PM the DAY BEFORE it is to appear in the paper. Sunday ads must be in by 2 P.M. on Friday.
Phone 826-1000

FREE

RUMMAGE or GARAGE SALE signs when you pay for your sale ad before it runs. Printed on heavy cardboard stock. Extra copies available—25¢ each.
Sedalia Democrat-Capital

7-D—Attractions

LaMonte Community Betterment
TURKEY BUFFET SUPPER
LaMonte RIV School
Sat., Nov. 18, 5 P.M. til?
Adults $1.75—$2.00 at door
Proceeds Community Park Fund

10—Strayed, Lost, Stolen

LOST: BLUE BOAT cover on U.S. 65 between Sedalia and Preston. Please call 563-3729 collect.

11—Automobiles For Sale

1967 Oldsmobile: 4 door sedan, yellow, black vinyl top, air-conditioned, power steering and brakes. Call 826-8968 or 826-7167.

1970 MERCURY Monterey, 4 door, sedan, automatic, power brakes and steering, air conditioning, $1295, 826-5143.

1967 OLDS CUTLASS Supreme, low mileage, clean, fully equipped, vinyl top, $795, 826-8751 before 10 or after 5pm.

FOR SALE: 1968 GTO, air-conditioned, automatic transmission, excellent condition. Phone 722, Alma, Missouri.

1969 ROADRUNNER: hardtop, good tires, motor, rear-end, transmission, $1300. Owner must sell. 826-6694.

1965 CHEVROLET Impala Super Sport, automatic, full power and air, 327 V-8, 827-0973.

1970 VOLKSWAGON sedan, good rubber, 40,000, excellent condition. 826-8652.

1962 CHEVROLET, 2 door, 6 cylinder, stick, new tires, clean, 1801 South Lamine, 826-9918.

1965 FORD Station Wagon, good, 826-5318.

FOR SALE
1964 Pontiac, 4 door, power and air. Must see to appreciate, $600.
PHONE 826-0700

OLLISON USED CARS

'66 Rivieras, all power. $1095 each
'68 Chevy St. Wgn., V8, AT . . $1095
'69 Plymouth Barracuda, V8, AT $1595
'64 Ford, 4 door, V8, stick . . . $150
'68 Buick Skylark, all power . $1295
'68 Chevy, 4 door, all power. . $995

And Other Cars
826-4077 2809 East 12th

'69 FORD, ¾ ton $1795
'69 DODGE, ½ ton $1695
'59 CHEV. ½ Ton as is $175
'57 FORD ¾ Ton as is $275
'67 Mercury, Park Lane $995
'67 FORD $895
'64 TEMPEST $185
'67 RAMBLER $395

Bank Financing Available
State Inspected
KEELE'S ROADSIDE SERVICE
2 Miles East of LaMonte on Hwy. 50
Phone 347-5352

LARRY'S AUTO SALVAGE
24 hour wrecker service.
With low overhead, we sell auto parts and automobiles for less. We pay top dollars for junk cars and trucks.
CARS AND TRUCKS FOR SALE, SPECIALS
$575.00 1966 Ford, black, 2 dr., HT. with air, full power, auto.
$575.00 1966 Ford, 2 dr. H.T., Red, with full power and air.
$575.00 1963 Ford truck, ½ t.
$875.00 1965 Ford, 2 ton tractor.
$325.00 1955 Chevrolet, excellent condition.
$450.00 One 10 ton Howe truck scale.
Good condition.
Located 4 miles North of Green Ridge, Jct. 127 & AA. For wrecker service, or if you have junk cars or trucks for sale, call collect, phone 527-3510.

1971 Plymouth, Scamp, 2 dr. Ht., power steering, power brakes, air-cond., 15,000 miles $2395
1970 Plymouth, Fury III, 4 dr. sedan, loaded $1895
1970 New Yorker, Chrysler, loaded, new rubber $2395
1968 Ford Galaxie 500, 4 dr., power and air-cond. $895
1967 Plymouth, 4 dr. Ht., full power and air-cond. $795
1966 Chev. Belair, V-8, auto. . $595
1965 Pontiac, 4 dr. Ht., loaded . $495
1965 Mercury, 4 dr., power and air-cond. Special $395
1965 Chrysler, Newport, 4 dr., power and air-cond. $595
1964 Olds, 4 dr. 88, power and air-cond. $395
1964 Pontiac, 2 dr. ht., Bonneville $295
1964 Pontiac, 4 dr. $175
1963 Chevrolet, 4 dr., auto., V-8, power and air-cond., real nice . $345

SEVERAL OLDER CARS
SHERMAN MEYER
826-0700 Southern Hills

ATTENTION BARGAIN HUNTERS

1971 BUICK LESABRE CUSTOM, 4 dr. HT., V-8, Auto., loaded, one owner $2,995
1968 CHRYSLER N.Y., 4 dr., V-8, auto., full power and air, one owner $1395
1968 CHEVY IMPALA, 2 dr., HT., V-8, auto., full power and air, new tires $1195
1968 PONTIAC GTO, 2 dr., HT., V-8, dual transmission, power & air $995
1967 THUNDERBIRD, 4 dr., V-8, auto., loaded-one owner . . . $1095
1967 MERCURY COUGAR, 2 dr. HT, 289 auto., air cond., new tires . $795
1968 PLYMOUTH FURY III, 4 dr., HT., V-8, auto., power & air $995
1968 DODGE MONACO, 4 dr., V-8, auto., power & air, clean . . . $1195
1967 OLDS TORONADO SPT. CPE. CUST., V-8, auto., full power & air, sharp $1295
1968 PLYMOUTH, 4 dr., 6 cyl. auto., ... $595
1966 FORD GALAXIE 500, 4 dr., V-8, standard - one owner $495
1966 PLYMOUTH SPORT FURY, 2 dr. Ht., V-8, auto $495

FOR A GOOD BUY IN A USED CAR SEE KEN WILLIAMS or BOOTS DEY.
KEN WILLIAMS SOUTHSIDE AUTO SALES
2617 East Broadway
Phone 826-1964

11—Automobiles For Sale

1957 CHEVY 327, 250 engine, button and tuck upholstering and door panels. Stewart and Warner gauges, Fenton mags, new tires and snow tires, needs paint, $700. Call after 5 p.m., 347-5966.

1963 DODGE, automatic, power steering, good transportation, reasonable. 1502 East 12th, after 5:30 and weekends.

1962 RAMBLER, in good condition, good tires, good battery, 1609 South Park.

1969 MARK I 390, 4 speed, radio, heater, brakes, steering. McCown Brothers, 1400 North Grand.

11-A—Mobile Homes

1972 CONCORD, 3 bedroom, 1½ baths, carpeted, furnished. Take over payments. Call after 6, 826-9432.

1972 SKYLINE 12x70, 3 bedroom, unfurnished except living room, with tilt-out. Excellent condition, 563-3667.

1964 10x55 STAR, 2 bedroom with storage building. Reasonably priced. 826-3527.

1968 NEW MOON Crescent, mobile home, 12x58 with skirt. Extra nice. Phone 826-5670.

"RESERVE YOURS NOW"
"BANK REPOSSESSIONS"
Take Over Payments
12x70 2 - 3 BEDROOMS
12x60 2 - 3 BEDROOMS
12x55 2 - 3 BEDROOMS
"TWENTY UNITS LEFT"
Now's your chance to profit by someone else's mistake. Why pay rent? Better Hurry, they won't last long. "HURRY."
Call 816-563-3855

"NEED A HOME?"
100% FINANCING
"WOULD YOU BELIEVE"
"NO GIMMICKS SALE"
WHY PAY RENT
1. Insurance Financed
2. Sales tax Financed
3. Down Payment Financed
"NOBODY CAN BEAT OUR DEAL"
Model 12x70 3 br. $5995.00
Model 24' Wide House $6995
Complete Financing Arranged
CHECK OUR RENTAL PURCHASE SYSTEM
100% FINANCING
SIPE'S MOBILE HOMES
Hwy. 65 South, Sedalia, Mo.
Phone 816-826-9560

"WHY PAY RENT"
Free - Free - Free
November Sales
(1) Full Year's Lot Rent
Brand New Park
1. 100' x 150' Lots
2. Porches
3. Steps
4. Water Furnished
5. Suburban Living
"Fantastic - Unbelievable - Great"
First 20 Customers who purchase homes from us in November get one (1) year's lot rent Free.
Why Pay Rent?
100% Financing!
Hurry—Only 20 Lots Left.
Call us and we will do our best to eliminate your housing problems.
Use Our Rental Purchase System
Sipe's Mobile Homes
Hwy 65 South, Sedalia, Missouri
Phone: 816-826-9560

11-A—Mobile Homes

WANTED TO BUY: Good used fifth wheel travel trailer, any size considered. Joe Auer, Blackburn, Mo. 816-538-4639.

2 BEDROOM MOBILE home, 3 corner lots in Otterville. Walter E. Castle. 366-4471.

FOR SALE: 1961 mobile home, furnished, good condition. Call after 5 p.m., 827-2023.

RIGDON'S MOBILE HOME SALES
Old Hiway 50, Knob Noster, Mo.
816-563-5466
HIGH QUALITY — LOW PRICES
See us before you buy!
Open 7 Days a week til dark.

11F—Campers for Sale

FALL AND WINTER CAMPERS. Rent late model campers of your choice for your fall and winter vacation and weekends. U.S. Rents It, 530 East 5th, Sedalia, 826-2003.

SUPPLIES AND WINTER Magic, non-toxic, anti-freeze. C & R Camper Sales, East Highway 50. 827-3390.

12—Auto Trucks For Sale

FOR SALE: 1948 Willy's Jeep with 4 wheel drive. Phone 347-5924.

1957 FORD ½ TON pickup, 8 cylinder, 501 East 15th or 826-2685.

1957 FORD pick-up. 2600 East Broadway, Sedalia.

- We Sell New International Trucks
- We Repair and Service all Makes.
- Largest stock of Used motor Trucks in Central Missouri.

PICKUPS
TRAVELALLS
RECREATIONAL VEHICLES
MEDIUM DUTY TRUCKS
FARM TRUCKS
DUMP TRUCKS
HEAVY DUTY TRUCKS
Try Us - We Try Harder

HOWARD TRUCK & EQUIPMENT
3110 West Broadway
Across from Thompson Hills Shopping Center
Sedalia, Mo. 826-3571

15—Motorcycles and Bicycles

NEW AND USED Motorcycles: Benelli, Carabela, and Indian. Sales, parts and service, also Riversize parts. Southwest Cycle Sales, 826-1206.

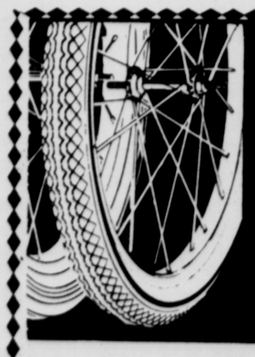
DIRT BIKES, ROAD BIKES in stock. New and Used. Kawasaki, Norton, Ossa, Bonanza. Parts and service. Sedalia Kawasaki, 3403 South Limit (South 65 Highway), 826-4619.

1972 MARK IV Kawasaki 750, like new. Cash or take over payments. 827-0603.

13—Auto Accessories, Tires, Part

McCown Brothers Used Auto Parts
MILL AND ST. LOUIS
826-1953 826-0045
Merlyn McCown, Manager
Call Meryln or Chick
For Quicker Service
On Used Parts
5 STATE LONG LINE SERVICE AVAILABLE FOR MISCELLANEOUS PARTS OF ALL KINDS
Specialized in rebuilt and used standard transmissions. Rebuilt starters. Used truck parts. 4-speed transmission, 2 speed rear-end, Passenger engines, truck engines. Body parts.
WE FILL CAR & TRUCK AIR CONDITIONERS

15—Motorcycles and Bicycles



GOODYEAR'S HOLIDAY BIKE TIRE SPECIAL!

only 99¢ each

POPULAR 20 INCH SIZES

20 x 1.75 20 x 2.125 20 x 1¾

The brightest bike tires you've ever seen! They come in red, orange, yellow, green or blue with contrasting sidewall stripe. A choice of tread design. Hurry while this offer lasts.

GOODYEAR
Sixth & Ohio 826-2210
Open Daily 8 a.m. to 5 p.m. Except Fri. 8 a.m. to 8 p.m.

13—Auto Accessories, Tires, Parts

MONTGOMERY WARD CENTURY 2
OUR 100TH ANNIVERSARY YEAR

1 695x14 Riverside, 3 strd. . ea. 5.00
2 E78x14 General, 3 tread . ea. 6.00
1 F70x14 Penney, 3 tread . ea. 10.00
2 825x14 Remington, 3 strd . ea. 6.00
2 H78x14 Cordovan, 3 trd . ea. 12.50
1 775x15 Goodrich, 1/2 tread . ea. 8.00
1 775x15 Giant, 1/2 tread . . ea. 8.00
1 G78x15 Firestone, 3 strd . ea. 8.50
1 815x15 Riverside, 3 strd . ea. 7.00
1 815x15 Firestone, 1/2 trd . . ea. 9.00
1 815x15 Uniroyal, 3 strd . . ea. 5.00
1 H78x15 General, 3 strd . . ea. 7.50
1 H78x15 General, 1/2 trd . . . 12.50
1 H78x15 General, 3 trd . . ea. 18.50
1 855x15 Goodyear, 1/2 trd. . ea. 9.00
1 855x15 Goodyear, 3 trd . ea. 18.50
1 J78x15 Sears, 3 strd . . . ea. 8.50
1 L78x15 Riverside, 3 strd. . ea. 9.50
USED MUD-SNOW TIRES
2 F70x14 Cordovan, 1/2 trd. . ea. 9.50
2 815x15 Riverside, 3 strd. . ea. 7.50
NEW TIRE TAKE OFFS
1 A78x13 Firestone, full trd. ea. 15.00
1 G70x15 Uniroyal, full trd . ea. 19.00
4th & Kentucky 826-1642

DEMOCRAT- CAPITAL
WANT ADS GET ACTION!

17—Wanted Automotive

WANTED: Old junk cars. Will move free. Call 827-3978.

18—Business Services Offered

COMPLETE HOME SERVICE Electrical wiring all types. Furnace problems. Call day or night repair 826-8557.

WELL DRILLER, LLOYD DEUSCHLE — 826-2559. New wells drilled, old wells repaired. Pumps, financing. Satisfaction guaranteed.

ELECTRIC MOTOR REPAIRS. All makes. Work guaranteed. Cole and Cooper Electric. 218 South Kentucky.

SEPTIC TANK CLEANING, portable toilets for rent, D. D. Esser, Sedalia, Route 2, 826-8622.

BACKHOE WORK
Specializing in septic systems, digging foundations, backfilling, truck loading, etc. Call day or night.
Clifford Price Backhoe Service
827-3024

HOWARD HILLMAN
AUTOMOTIVE & DIESEL ELECTRIC
- ALTERNATORS
- GENERATORS
- STARTERS
- BATTERIES
- MAGNETOS

SALES & SERVICE
Over a Quarter Century
At 420 South Osage Avenue
Phone 826-0091

34—Help Wanted—Male and Female

WANTED!
Manager for Missouri District
SALARY + EXPENSES + INCENTIVES

Our company is a specialist in the funeral insurance market with an established sales force, a great product and a lead system that works. We are looking for an individual to tie it all together in this area. If you're the right person or would like more details . . . speak up by writing: Box 3554, Springfield, Missouri 65804.

PRODUCTION EMPLOYEES

Permanent positions, company paid insurance, includes hospitalization, life, and etc. Paid holidays. Beginning hourly wage of $2.55 per hour with automatic raises. Only those with good work records need apply. Taking applications for 2nd Shift Only (3:30 -12 pm).

APPLY AT PERSONNEL OFFICE

PERMANEER CORPORATION
North State Fair Boulevard
Sedalia, Missouri

Monday-Friday
9 a.m.-11 a.m., 1:30 p.m.-4 p.m.

An Equal Opportunity Employer

IMMEDIATE OPENING FIRESTONE TIRE & RUBBER COMPANY

Due to recent promotions we have an immediate opening in the Sedalia, Mo. Store. Office and Credit Manager.

ADVANTAGES OFFERED
1. **Opportunity for rapid advancements.**
2. **Bonus based on performance.**
3. **Liberal retirement program.**
4. **Annual paid vacation.**
5. **Liberal insurance program covering employees and dependents.**

ELIGIBLE APPLICANTS
1. **High School, business school, or college graduate.**
2. **Successful record and present or prior sales experience.**
3. **Must present good appearance, have good speaking voice, be aggressive.**

Interviews will be conducted by District office Representatives. Phone Mr. Steve Overman, 826-6123 to arrange evening or day personal interviews for TUESDAY, NOVEMBER 14.

AN EQUAL OPPORTUNITY EMPLOYER

38—Business Opportunities

"COOKIE SHACK"
a dynamic business opportunity

Become partners with a family owned firm who SELECT people based upon their QUALIFICATIONS and not upon what they know about the VENDING BUSINESS:

WE OFFER:
- *A solid growth business
- *Locations obtained by company
- *Complete training from A,B,C
- *Quality, dependable equipment
- *Vends cookies, candies, peanuts
- *Company financing for growth

WE REQUIRE:
- *A DESIRE FOR SUCCESS
- *Time to service route
- *Follow proven program
- *Investment of $800-$1800 for equipment, product, insurance coverage

OUR SUCCESS IS BASED UPON YOUR SUCCESS

A nationwide firm with shipping warehouses across the nation, experience, proven successful program, and assistance when you need it.

Give yourself the opportunity for success with the LARGEST distributor of its kind and with a reputation for SUCCESS that can be verified. Selection and training of people by our route marketing personnel.

WRITE FOR DETAILS. NO OBLIGATION. ENCLOSE PHONE NUMBER AND STREET ADDRESS for immediate reply.

Monroe Industries, Inc.
DEPT: 397 410 Hall Street Monroe, Louisiana 71201

18—Business Services Offered

WELL DRILLING wanted. All new rotary equipment. Joy Harper Well Drilling. Office, 816-638-4482, Hartwell, Missouri. 64788.

SLIPCOVERS, UPHOLSTERING, caning, draperies, restyling. John Miller's Upholstering. 613 South Engineer. Call 827-3184.

WATER WELL DRILLING
Two new rotary drills.
Serving this area since 1915.
W.C. SCHNELL & SONS
BOONVILLE, MO.
Call collect 882-5682 or 882-6777.

FOR CORRECTLY PROPORTIONED
READY MIXED CONCRETE
ANY AMOUNT • ANYTIME • ANY WHERE

WARSAW 483-5510
WAYNESVILLE 366-4923
SEDALIA 826-4845
WARRENSBURG 747-9631
KNOB NOSTER 563-2818

Howard
READY MIXED CONCRETE

19—Building and Contracting

CARPENTER with 30 years experience, finishing and paneling a specialty. Small remodeling. George Schaumann, 827-2044.

HOME IMPROVEMENTS. Carpentry. Roofing. Painting. Siding. Cement work. George Hudson. Call 826-2981.

HOME IMPROVEMENTS — Carpenter work, siding, roofing, painting, concrete work. Reasonable, Roy Keele, 826-8759.

25—Moving, Trucking, Storage

SMITHTON STOCKYARDS. Open Mondays. Pickup any amount. Elmer Bass, Florence EM8-2528. Paul Bass, 826-8279.

26-A—Painting, Decorating

PAINTING AND DECORATING, interior and exterior. Charles L. Vansell. 827-2285 or 826-9224 before 8 A.M. after 5 P.M.

PAINTING AND DECORATING, inside and out. Paper steaming, tile flooring, odd jobs. Charles Hamby, 826-5234.

32—Help Wanted—Female

WIG STYLIST, Full time. Established clientel. Must have current Missouri license. Guaranteed salary plus commission. Send resume to Box 300, Care Sedalia Democrat, Sedalia, Missouri.

WAITRESS, day work, at the Bradford House Restaurant in Grants, State Fair Shopping Center. Company benefits, equal opportunity employer. Apply in person.

WAITRESS WANTED, one part-time, one full time. Apply in person after 2:30 p.m. Missouri Bowl, 105 South Missouri.

COOKS HELPER morning shift, experienced or will train. Apply Pit Stop Cafe or call 826-9771.

WAITRESSES: part time, good tips, will train. Apply in person, Mark Twain Restaurant.

EXPERIENCED WAITRESS: night shift. NuWay Cafe, 916 South Limit, 826-9730.

WAITRESS: Apply in person. Coffee Pot Cafe, 112 South Osage, Sedalia, Missouri.

BABYSITTING, LIGHT HOUSEWORK, part-time, able to drive. 826-5073.

GO-GO GIRL WANTED to dance in Lounge, over 21, 826-9793.

AVON CALLING
on TV. Avon calling in Magazines. Avon calling in your neighborhood? It can be you. Write Dorothy Ward, Post Office Box 205, Sedalia, Mo. In reply give phone and directions to your home.

LADIES
If you have had experience with direct sales work and want a good business from you home (assume present business). Write **LUZIER, 7405 High Drive, Prairie Village, Kansas 66208**

33—Help Wanted—Male

SIDING CONTRACTORS Experienced only. Have 2,000 squares laying. We pay $25 a square and work all winter. Call collect Moline, Illinois 309-764-3537.

EXPERIENCED, FARM WORK, steady, married man, livestock and grain, modern house. Write reference and salary expected to Box 296, care Sedalia Democrat, Sedalia, Missouri.

BUS BOY AND Kitchen helper, part time evenings. Apply in person. Mark Twain Restaurant.

33—Help Wanted—Male

BUS BOY FOR GRANTS Restaurant, company benefits, equal opportunity employer. Apply in person, Bradford House Restaurant, State Fair Shopping Center.

WAREHOUSE MAN: someone experienced with shipping and receiving, semi-retired. Send resume to Post Office Box 1305, Sedalia.

33A—Salesmen Wanted

REPRESENTATIVE, no age limit, take charge of Southwest Missouri territory. Ninety-five year old company. Repeat business from established accounts. High earnings. No insurance selling and is not collection work. Write or see or call A.F. "Tony" Knievel, 1909 Fairview Court, 826-5451 Sedalia, Mo.

CAREER OPPORTUNITY, Mutual of Omaha and United of Omaha. Call 827-1804. Equal Opportunity Employer. 24 hours recording service.

TEXAS REFINERY CORP.

offers opportunity for high income PLUS cash bonuses and convention trips to mature man in Sedalia area. Regardless of experience, air mail A. F. Pate, Pres., Texas Refinery Corp., Box 711, Fort Worth, Texas 76101.

WANTED—SALES REPRESENTATIVES and MANAGERS

to represent nationally advertised international organization. Unlimited income potential, high comm., re-orders. Call on all businesses in your area. CHANCE TO ATTEND EUROPEAN CONVENTION IN MONTE CARLO. Locally conducted interviews. Send resume or brief business letter to T.A.C., Box 747, Bloomington, Ill. 61701

34—Help Wanted—Male and Female

CAREER OPPORTUNITY start on an established insurance debit at $125 weekly, liberal commissions. C.R. Morgan, manager, Box 1233, Sedalia, Missouri.

HELP WANTED: FULL time jobs, men and women. All extra benefits, Central Missouri Food, 623 West Benton.

HELP WANTED: Waitress and dishwasher and cook helper. Apply in person, Maxine's Gourmet House.

SEVERAL PEOPLE to make telephone calls, part time, 827-3240, 8 a.m.-5 p.m.

BARTENDER NEEDED: Write P.O. Box 807, listing references.

HELP WANTED
Pleasant working conditions, must be at least 16 years of age, neat appearance necessary.

Part-time help will have flexible schedule.

Please apply in person at **Burger Chef, 2909 West Broadway.**

EXECUTIVE-TYPE

FOR PUBLIC RELATIONS DEPARTMENT OF LAND OF THE FIFTH SEASON — Earn $100 or more per week part time. Car necessary for local presentation. NO SELLING — A fun job meeting people. For confidential interview call: Mr. Frank Oliveira, 826-6100. Phone Ext. 118 10 A.M.-6 P.M. Monday.

SHARP DEPENDABLE SALES PEOPLE FOR PORTRAIT STUDIO AND SALES MANAGERS

Experienced or we will train. Average $150-$175 per week after 2 or 3 week training period of $125 per week. Minimum guarantee, expense and car allowance. Repeat business. No canvasing. Must be free to travel in tri-state area. Prefer age over 23.

Immediate openings. Chance for advancement. Home week-ends

CALL COLLECT—PAT HILL
OLAN MILLS, INC.
513-323-5528

36—Situations Wanted—Female

BABYSITTING: 1 year and over. My home, weekly, afternoons and evenings. Experienced mother. Phone 826-8625.

PRIVATE OR PRACTICAL nursing in home or hospital, experienced, references, 827-1214 or 827-0350.

37—Situations Wanted—Male

PAINTING: INTERIOR exterior, foundation and cement work, roofing, odd jobs, 826-4494, 826-0430.

OPERATOR MANAGER

of large Central Missouri farming operation. Have equipment and capital and 20 years experience. Write Box 292, Sedalia Democrat.

37—Situations Wanted—Male

WANTED: CUSTOM combining or corn shelling. New 4 row equipment. 826-1993.

38—Business Opportunities

PART TIME BUSINESS, low investment. Write Box 295, Care of Sedalia Democrat.

IMMEDIATE INCOME
Take over company established exclusive locations dealership in your area. No selling. Operate this high profit year-round food product service business in your spare time 6 to 10 hours weekly. C.P.A. schedule shows returns of up to $12,000. On investments of $4500. To $8500. Full time expansion plan with no interest co. financing available. This is a necessary service business for all local factories, schools, office bldgs., etc. investment secured by inventory, merchandising components, and written repurchase agreement. Write now for more information by return mail.
NASCO
Foods Service Division
3545 E. 51st Tulsa, Okla., 74135

ENVIABLE OPPORTUNITY

With a little ambition, energy and about $2500., you may possibly qualify to become our distributor in your spare time, without risking your present job or paycheck! Our products are internationally known and internationally advertised. This position does not require special skills or more than average education. If selected you will receive full corporate support and training and have only to service our company established accounts to insure a better than average income. Should you wish to become a full time distributor there is no limit on annual income for a person who will follow our proven plan of success. For details, send name, address and phone number to: P. O. Box 66501, O'Hare Intl Airport, Chicago, Ill. 60666, or Call: 312-298-7880.

MONEY MAKER
Your own Business Part or Full Time.
Inventory SECURED by small INVESTMENT.
We train your salesmen. Every home needs this product. For information write:
F. W. Hunsaker
Theodosia, Mo. 65761 or phone 417-273-4341

45—Private Instruction

MUSIC LESSONS
SAXOPHONE
CLARINET
HAWAIIAN STEEL
GUITAR & BASS
ACCORDION
AND BANJO
QUALIFIED INSTRUCTORS
Ruth Bockelman
20 years experience
David Turner
Instrumental College Degree
(Rental Instruments)
SHAW MUSIC STUDIO
702½ So. Ohio 826-0684

47—Dogs, Cats, Other Pets

DeHAVEN'S TROPICAL FISH, 610 West 16th. 1:00 to 6:00 p.m. Monday through Friday, 10:00 am.-6:00 p.m. Saturday.

REGISTERED TOY FOX Terrier Puppies, $20. Lively, smooth, black:white, watch dog. Mrs. Ray Dunham, Route 1, Tipton, Missouri, 816-433-2270.

1 REDTICK SQUIRREL and coon hound, trees own coon, $150.00. 1 registered Walker, year old, untrained, $50.00. 827-0696.

SUSIE's POODLE SHOP. Professional Grooming. Personal Care. Monday through Friday. Poodle puppies for sale. 827-2064.

DEL-JO KENNELS, pet grooming, bathing and boarding. Free pickup and delivery in Sedalia. Call 826-2086.

MALE BRITTANY, 2½ year old, points, backs, excellent retriever. Ready to hunt. 826-9118.

8 MONTH OLD female, Weimaraner, gray. Reward, 826-8946 or 826-9784.

WELL BRED lemon and white male pointer bird dog, 10½ months old, $35. 827-1798.

MINIATURE FEMALE Schnauzer, registered for sale. 826-1706 Sunday or weekdays after 5 P.M.

AKC REGISTERED white toy poodle puppies, call 527-3407.

48—Horses, Cattle, Other Stock

3 YEAR OLD quarter horse mare, saddle broke, including all new riding equipment, 827-2205, 827-2316 after 5.

ISN'T IT SMART to get everyones sort and price before you sell hogs. Our number is 886-6009, Marshall, Missouri.

HAMPSHIRE, Poland China Boars, gilts, bred gilts. Top testing station records. Kahrs Bros., Smithton, 343-5656.

PUREBRED HAMPSHIRE boars and gilts, serviceable age. East Highway 50, Sedalia, Missouri, 826-7767. Walter Bohlken.

YORKSHIRE BOARS and gilts, purebred, breeding age, 4½ miles southwest Ionia. Phone 235-3369. John Ficken.

48—Horses, Cattle, Other Stock

REGISTERED Berkshire Boars, open gilts, Son-a-ray average B.F. .83, Loin 5.10. Don Williams, LaMonte, Missouri. Phone 347-5983.

HAMPSHIRE BOARS for sale. E.L. Birdsong, phone 826-5711 or 826-4892.

36 FEEDER PIGS: 40-50 pounds, 2 bred gilts, 2 wood stoves. Call 826-8097.

FRESH JERSEY milk cow, some ducks and young laying age hens. Free goat, pet. 826-2960.

REGISTERED ANGUS Bulls, 17-18 months old, 1-3 year old, Charles Bluhm, Sedalia, 826-4741.

FOR SALE: Charolais bulls, breeding age. Charles Jaeger, Smithton, Missouri, 343-5603.

GENTLE HOLSTEIN milk cow, fresh, good producer, bred, 347-5956.

TESTED AND REGISTERED Yorkshire boars. L. B. DeMoss, Smithton, Mo. Call 827-0947.

HORSESHOEING, regular and corrective. Call 826-8438.

CORN FED LOCKER BEEF
Half, 62¢ lb. Hind Quarter, 73¢ lb.
Front Quarter, 52¢ lb.
Inquire at Hughesville Locker
LEWIS C. HIERONYMUS
826-8630

49—Poultry and Supplies

FRESH DRESSED turkeys and baking hens. Call after 8pm 668-3120.

51—Articles for Sale

GOOD USED REFRIGERATORS. Stoves — Dinettes — Cabinets — Washers — Dryers — Sofas — Chairs — Tables — Beds — Chests — Dressers — Antiques, collectibles. Cook's, 16th & Missouri.

UNCLAIMED 1972 SINGER sewing machine. Zig-zag, fancy stitches, stretch, button-holes, monograms, over-casts. Will sell for charges or $53 or $5 monthly. Call 826-4980.

PRE-CHRISTMAS FLOOR model and demonstrator sale on all models Singer sewing machines. Come in, make your selection and save at Singer Company, 209 South Ohio.

AT BARBOUR USED Appliance Center, 212 West Main, phone 827-2693, We have used tape recorders, stereos, TV's, washers, dryers, ranges, and refrigerators. All priced right.

SPECIAL: USED SINGER straight stitch cabinet model sewing machine, good condition. Only $39.95. Singer Company, 209 South Ohio.

SPECIAL SALE: Genie automatic garage door openers. Prices includes installation. John's Radio Service, call 826-8911.

USED SINGER slant needle portable, top condition. Only $79.95. Singer Company, 209 South Ohio. Ohio.

SPOTS BEFORE YOUR eyes-on your new carpet — remove them with Blue Lustre. Rent electric shampooer $1. Coast to Coast Stores.

MUST SELL: Coffing electric hoist, ½ ton rating, pistol grip control, perfect condition. Call 826-4069 after 5:30 p.m.

HANDMADE QUILTS, crocheted afghans, chair sets, 1 crocheted bed spread for sale, 1700 East 6th.

NEW SINGER UPRIGHT sweeper. Regular $59.95, this week $39.95. Singer Company, 209 South Ohio.

1 OLD UPRIGHT PIANO, 2 cheap deer rifles, 3 phase air-conditioner and tower, 826-2526.

SPECIAL: TRASH Barrels $1.50 each. Call 826-1900, Main and Mill, Bud's Salvage Company.

USED RAILROAD TIES, many uses, 826-8093.

CHEST SALE
Finished 4 draw chest, 200 in stock. First come first served.
$14.95
Sipes Mobile Homes
South 65 Highway

USED ALUMINUM PRINTING PLATES
22" x 32" x .010"
Suitable for flashing insulating and many other uses.
25¢ Each
Call at
Sedalia Democrat

SEDALIA'S KITCHEN CABINET HEADQUARTERS
- 30 Styles and Designs
- Bathroom Vanities
- Marble Tops

Let us help you design and plan your kitchen!
Acres of Free Parking.
BUILDERS LUMBER AND SUPPLY
Highway 65 and North Grand
826-7191

51—Articles for Sale

FOR SALE
Century Italian Provincial drop-leaf dining room table, 4 chairs and 2 extra leaves, walnut finish, $200.

One ladies Rothmore coat, medium blue, dark mink collar, size 14, good condition, $40.
2419 Golf Drive, 827-1381

51-C—Antiques

FISCHER'S FURNITURE STRIPPING
of Stover, Missouri
Removes paint, varnish, lacquer, from wood or metal surfaces with PSI Vat Dip process. Phone 314-377-2517 for free estimate. downtown Stover.

52—Boats and Accessories

MERCURY SALES and service. Mark Twain, Tom Sawyer, Richline boats. Coffman Marina, South 65. 826-3900.

24 FOOT PONTOON boat with 55 horsepower Johnson motor. Both 1968 models. Good condition. 314-374-5543.

1972 EVINRUDE OUTBOARD MOTORS CLOSE OUT

	List	Close Out
4 Hp. motor	$276	$206
6 Hp. motor	$387	$320
9½ Hp. motor	$520	$430
25 Hp. motor	$627	$515

State Fair Marine
1419 South Limit

OUACHITA BOATS
1 - 10 Ft. . . . Reg. $89-Now $56.41
3 - 12 Ft.S . . . $140.11-Now $87.50
3 - 14 Ft.L . Reg. $165-Now $101.94
1 - 14 Ft. DW Reg. $244.44-Now $149
1 - 14 Ft. Bass Boat K . Reg. $931.74-Now $707.15
1 - 15 Ft. Bass Boat K Reg. $1,095-Now $843
BOB'S MARINA
South Highway 65 & Junction V

52-A—Guns, Hunting Supplies

PARKER HALE 270 deer rifle, Weaver varible scope, finance 90 days free. 826-9118 or 827-1271.

53—Building Materials

ROAD ROCK all sizes and kinds. Dial 826-5150. Howard Quarries.

FASHION
Custom Aluminum
Ventilated Awnings
Custom Aluminum
Storm Windows
Free Estimates
LOONEY-BLOESS
LUMBER CO.
Main & Washington 826-0350

55A—Farm Machinery

444 MASSEY HARRIS tractor, LP Gas, Power Steering, 3 point, 10 speed. Good condition. 826-9090 after 5pm.

56—Fuel, Feed, Fertilizer

FOR SALE: Square bales wheat straw, Don Knight, LaMonte, phone 347-5320.

57-A—Fruits and Vegetables

PECANS, CRACKED Louisiana. Also, red and golden Delicious apples, cider, and sorghum. Pettis County Fruit Growers. 1 mile north of Sedalia on Highway 65, 1 mile east of Smithton on Highway 50.

59—Household Goods

TAKE OVER PAYMENTS: on GE washer-dryer combination, excellent condition. Goodyear, 826-2210.

MUST SELL: Bedroom set, box springs, mattress and frame. Hi-Fi set, couch-chair. Other household items. 1200 W. 20th.

62—Musical Merchandise

FANTASTIC PRE-CHRISTMAS SALE NOW IN PROGRESS
ON BALDWIN PIANOS and ORGANS
SAVE $$$ ON YOUR CHOICE OF PURCHASE.
MAKE THIS A MERRY MUSICAL CHRISTMAS
FINANCING AVAILABLE
Prices to fit anyone's budget.
SHAW MUSIC CO.
702 South Ohio—826-0684

66—Wanted—To Buy

WANTED: furs and deer hides. Will buy at my place in Calhoun. Open until 10 each night. Marvin Hicks, 694-3504.

68—Rooms without Board

SLEEPING ROOMS for gentlemen, shower, private entrance, 322 West 7th. 827-0646.

69-A—House Trailers for Rent

TWO BEDROOM mobile homes for rent. Also, lots for large or small trailers. Wilson's Trailer Court, 826-4572 before 7 p.m.

TRAILER FOR RENT: large storage shed and air conditioner, $120 per month. Call 826-6247.

NEW 2 BEDROOM furnished 12x60. Happy Acres Mobile Park, call 826-2845.

2 OR 3 BEDROOMS, completely furnished, call 826-9542.

69—C—Mobile Home Space for Rent

MEADOW LARK ACRES Mobile home park, lots 100x150, $30. Porches, steps, and water furnished, 826-6493.

74—Apartments and Flats

NEWLY REDECORATED apartments, furnished or unfurnished, carpeted, paneling, etc. Close to town, deposit, references. Shown by appointment, 826-5862.

1-2 BEDROOM APARTMENT Somerset Apartments, Sedalia's largest and finest. West 50 Highway at Ruth Ann.

UPPER FURNISHED apartment, private entrance, clean, adults, no pets, references required. Inquire 1720 South Lamine.

3 ROOMS LOWER: bath, newly redecorated, elderly lady or couple preferred, private entrance. No pets. 826-7290.

TWO 3 ROOM apartments, furnished and unfurnished, deposit required. No pets. In Sedalia. Florence 368-2520.

3 ROOM FURNISHED apartment, private entrance and bath, upstairs, lights and water paid. See at 1523 East Broadway.

2 LARGE ROOMS, furnished, modern, utilities furnished, adults, single person preferred. 826-1772, 400 North Grand.

5 ROOMS, See Sunday 10-5, 218 South Kentucky, thereafter Houstonia 568-3387 for appointment.

4 ROOM FURNISHED: private entrance, bath, clean, adults, 906 W. 7th, 827-2830.

SMALL FURNISHED apartment, upstairs, man preferred, no pets. 217 East 6th.

COMFORT IS OUR BUSINESS
Somerset Apartments
West 50 Hwy. at Ruth Ann Dr.

2 BEDROOM-large living room, dining room, range and refrigerator furnished, ceramic bath and shower, draped, air cond., private front and back porch, Available Oct. 1. No pets, $135 per month. 826-5854 after 5 or weekends.

SEDALIA'S LUXURY APARTMENTS
All Electric Kitchen, Completely Carpeted, Drapes, 1 or 2 bedroom apartments available.
TOWNHOUSE MANOR
10th and State Fair Blvd.

77—Houses for Rent

LARGE LIVING room, large family room, 3 bedrooms, 2 baths, available about December 1, lease, call 826-8685.

2 BEDROOM MODERN, unfurnished, west side, forced air heat, paneled, close downtown. Call 826-4582.

5 ROOM HOUSE, unfurnished, deposit, references. No pets. School close. Fenced yard. 826-5662 after 5:30 P.M.

3 BEDROOM HOME: central air, carport, carpeting. Adults, one small child, no pets. 826-9161.

5 ROOMS, MODERN, hardwood floors, no pets. 407 West 10th. $90. Call 826-7599.

3 BEDROOM HOME: DeJarnette addition, would like references, 846-3155.

78—Offices and Desk Room

OFFICE SPACE FOR RENT in Commerce Building, 3rd and Ohio. 1,000 square Feet. $150 per month. Other space available at comparable prices. Inquire 317 Commerce Building.

81—Wanted—to Rent

61 YEAR OLD woman needs 5 or 6 room house to rent by December 1. Rent must be between $50 and $65 a month as she has very small income. 826-9430.

82—Business Property for Sale

"RETAIL BUSINESS FOR SALE"
Established retail business for sale. Long time (26 years) relationship with major manufacturer makes this an attractive proposition. Could be ideal for husband and wife operation. Good Central Missouri town. Write for details, Box 299, Care Sedalia Democrat, Sedalia, Mo. 65301.

83—Farms and Land for Sale

SMALL ACREAGE: good pasture and fences, 5 room modern house on good blacktop road, 2 miles from town. Syracuse, 816-298-3336.

50 ACRES, 2 miles north on 65 Highway with good barn and outbuildings, new deep well, all in grass. Prime rural location. Carl Oswald Realty, 826-3535.

NICE 6½ ACRE building site, homes only. Sedalia Schools, 5½ miles to town, $3,500. 826-0415.

BEAUTIFUL
5-20-40 Acre Timbered tracts. Road frontage or secluded.
HOLTZEN REAL ESTATE
Cole Camp, Mo.

84—Houses for Sale

MODERN 2 BEDROOM: excellent condition, with carport. Terms available. Modern 3 bedroom in Rainbow addition, attached and heated garage, well insulated, low heat cost. Terms available. See Claude L. Boul, 120 West 5th.

3 BEDROOM BRICK, lots of extras, excellent location. Immediate possession. $19,000. 827-0447.

8 ROOM HOUSE: income property, entrance both sides. Weekdays call after 5 p.m. 827-1967.

BRAND NEW
3 Bedroom home, completely finished. Assembled on your lot, $6,995.
826-9560

FOR SALE BY OWNER

3 bedrooms, 1½ baths, large living room, separate dining room, storm room, fully carpeted, attached double garage. Over ½ acre lot. May be seen Sunday 1-5 P.M. 2500 South Ohio.

ARON R. SMITH, REALTOR
102 East 5th Street
826-1106
WE ARE REALTORS

84—Houses for Sale

2 LARGE BEDROOMS, country kitchen, dining room, carpeted throughout, good storage basement, large paneled utility room, near Liberty Park. Call 826-5854.

PRICE REDUCED, 3 bedrooms, 1½ baths, central-air, family room, near new, Open all week-end. Call 826-2719.

FOR SALE BY OWNER: 1302 East Broadway, six room house, reasonable. Write Jim Vaughan, Route #2, Lincoln, Missouri 65338.

2 STORY BRICK and frame, 3 bedroom, full basement, with business building. Would finance. 826-0626.

$9,600
3 bedrooms, dining room, part basement, 2 story, utility room, west, older nice neighborhood. Call 826-3663, Show-Me Real Estate, John Beatty, Broker.

OWNER WILL TALK TURKEY

On this 2 bedroom, living room, kitchen, bath, basement, garage, all rooms completely furnished. A good central location. Owner will finance with a low down payment and small monthly payments. Someone is bound to eat their Thanksgiving turkey in this very neat home.

Immediate possession.

WEST SIDE REALTY
826-0665
BOB JONES, Sales Mgr. 378-5994
CONNIE GOODIER 826-6069
DELORES SMIDDY 826-8654
RAYMOND WASSON 347-5598

84—Houses for Sale

HOUSE AND LOT: on Route O in Beaman, Missouri. Call 826-3668 or 827-2049.

3 bedroom ranch, 1½ ceramic baths, w.w. carpet throughout, central air, stove, oven, disposal in large kitchen, attached garage with attic storage, fenced patio, extra large yard, Horace Mann school district. 402 West 23rd, 826-7287.

FOR SALE BY OWNER
Thompson Hills, 3 bedroom, Tri-level, carpeted throughout, large living room, dining room, kitchen with built-in oven and range, birch cabinets, large family room, 1½ baths, double car garage, central air. Call after 5:30 P.M. or weekends 826-7167.

85—Lots for Sale

5 BUILDING LOTS on South Moniteau Avenue adjacent to Vermont Park, all utilities, $2,250 each. Furnell Construction Company owner, 3905 South Limit. 827-2230 or 826-0674 nights.

86—Shore, Mountain, Lake for Sale

LOTS ON LAKE of Ozarks, 20 miles South Stover, Missouri, $495, $25 down. Jet Real Estate, Inc. 826-2287 or 314-372-6295.

89—Wanted—Real Estate

CASH SALE
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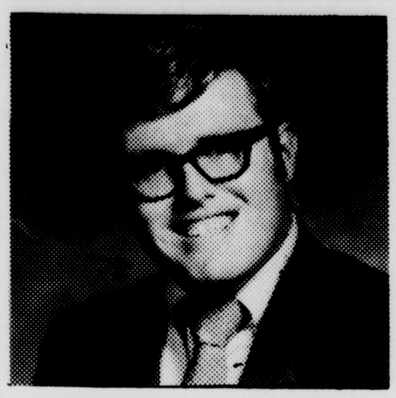
84—Houses for Sale



DAVID HIERONYMUS II, REALTOR

ATTENDING NATIONAL REAL ESTATE CONVENTION IN HAWAII NOVEMBER 6th TO NOVEMBER 18th.

DAVID HIERONYMUS, REALTOR

SEE OR CALL ME THIS WEEK IF YOU WANT TO OWN YOUR OWN HOME.

HIERONYMUS & SON
REAL ESTATE BROKERS
1030 South Limit 826-0093

84—Houses for Sale

NEWMAN REALTY
1901 SOUTH LIMIT AVE. (S. 65 Highway)
Albert W. Newman, Realtor — Phone 826-7832
Salesman: Merill V. Strombom Phone 826-0972

EXCLUSIVE — A lg. fam. rm., built-in kitchen, 2 bdrm., w.w. carpet, air conditioned, attached garage. Beautiful condition.
EAST — 3 bedroom, brick ranch, alum. storms, F.A. gas heat, w.w. carpet, attached garage, ONLY $20,250.
2 BEDROOM — older home, basement, built-ins, detached garage, now $11,800.
BUNGALOW — 3 bdr., finished basement, w.w. carpet, family room, FA Gas heat, 2 car garage.
NEAR NEW — 3 bdrm., all built-ins, full basement, w.w. carpet, ceramic bath, attached garage. Price Reduced.
FOR SALE OR RENT — 2 bdrm. home, modern with extra large lot.
MOBILE HOME — with many extras, 2 bdrm., lg. den, liv. rm., built-in stove, central air. Just 3 months old.
SUBURBAN — 17 acres, 3 bedroom home, plenty of water, IMMEDIATE POSSESSION
120 ACRES — 4 room bungalow or would sell 80 or 40 acres.
2 ACRES — For Sale or Rent near new 3 bedr. modern home, full basement, vacant, price for a quick sale.
HILL-TOP VIEW — New Ranch style 3 bedroom modern home, with 92 acres, a real show place.
100 ACRES — UNIMPROVED, 20 acres of bottom ground, ¼ mile Creek, ¾ Mile Hwy. frontage, excellent for development, easy financing available.
5 ACRES — 3 bedrm. modern, hardwood floors, gas heat, close to Sedalia. Less than $20,000.

84—Houses for Sale

DONNOHUE Loan & Inv. Co.
REAL ESTATE CO. Since 1889
410 South Ohio Phone 826-0600

NEWLY REDECORATED — 4 bdrm. home with new wall-to-wall carpeting, and attached garage. Heber Hunt School. Immediate possession. $15,500.
BRICK — 2 or 3 bedroom with fireplace, 1½ baths, 2 car garage, and excellent S.W. location. Lots of shade. $23,500.
3 BEDROOM BUNGALOW — with dining room, basement, and 2-car garage on 135 x 120 ft. lot. $12,500.
RANCH 3 BEDROOM — wall-to-wall carpets, country kitchen, central air, attached garage, and utility building. Extra good East location. Only $20,000.
2 BEDROOM RANCH — on 3 lots with built-in stove and oven, air conditioner, attached garage, and patio in good East location. Priced to sell at $17,500.
CLEAN — older 2 bedroom home with garage in good S.E. location. Immediate possession. $5,900.
3 BEDROOM — single story, older home with basement and garage on corner lot within walking distance of downtown. $10,000.
5 to 50 ACRES — building sites, 7 miles from Sedalia, ½ mile off major highway.
48 ACRES — with modern 4 bedroom home, basement, and 1½ baths. This farm is mostly in grass and priced at $26,750.
17 ACRES — with near new 3 bedroom home. Good close-in secluded South location. Only $26,500.
7½ ACRES — with 3 bedroom, 1½ baths, wall-to-wall carpets, large country kitchen, family room, carport, and new well. Also an additional 30 acres may be purchased with this fine home.

SALESMEN:
Clay Schroeder 826-6791
Ted Coffelt 826-8845

84—Houses for Sale

DAN L. JONES, REALTOR
3124 South Kentucky 826-3692

2 ACRES — New 3 BR. brick, full basement, 2½ baths, family room with fireplace, 2 car garage, central air, all the extras, close to town. This is a well built beautiful home. Please call for an appointment.
2 BR. — near new Lake Ozark home, brick and frame, fireplace, w.w. carpet, 20x26 L.R., 10x14 BR., a real bargain if you buy now. Only $11,250.
SUBURBAN 1 ACRE — 4 bedroom, 2½ baths, full finished basement, family room, rec. room, central air, 2 car garage, real country home, 1 mile. $28,900. This is a Bargain.
3 BR. 2 acres, 2 barns, chicken house, in City limits, 32nd Street.
4 BR, LARGE extra nice older home, 2½ baths, nice kitchen, fireplace, basement, hot water heat, close to downtown and high school, a real family home, only $15,000.
3 BR, NICE 2 story home, 1½ baths, all newly decorated, new carpet, excellent condition, basement. A real family home. $15,000.
2 BR. BRICK newly decorated, good condition, basement, garage, nice lot, West. $9,000.
BUILDING LOT — 126'x125', nice location, lays good. Owner says sell. Priced right.
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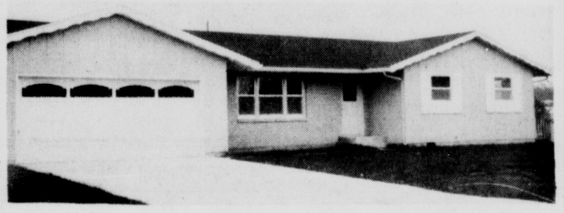
1801 S. Limit We Are Realtors 826-2586
OPEN HOUSE
Sunday, November 12, 1972
1:30 PM. to 4:30 PM.
2708 West 11th



LOVELY 3 BEDROOM HOME — Beautiful — All electric kitchen — Large Family room just off Kitchen for gracious living — Two Ceramic Baths — Two Car Garage on nice lot in good location. This home was built by one of better — conscientious builders — You will like the Construction — You won't be able to beat this one.

EXCLUSIVES

BRICK BUNGALOW — 1½ stories — 3 Bedrooms — detached garage — full basement — beautiful landscaped lot — approximately 100'x300' excellent location — zoned for business. 1804 West 19th Street.
4 LARGE BEDROOMS — Extra Closet space — 2½ baths — large living room — dining room — Family room — Roomy Country Kitchen — efficiency kitchen upstairs — a lot of spacious living in a good location — double garage — Corner lot — Must see to appreciate. Shown by appointment only — 1804 So. Ohio.

OWNER LEAVING TOWN

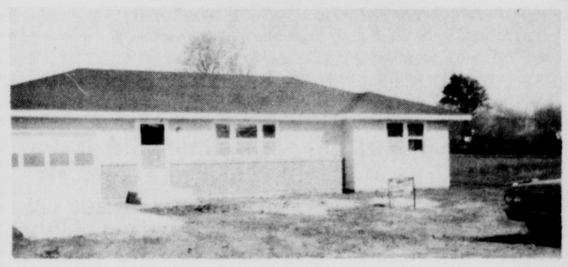
3 BEDROOMS — 1½ Bath — family room with fireplace — dining room — wall to wall carpeting — lots of storage — well arranged family home — extra good condition — needs no changing or redecorating — well located — close to shopping center and super market. 1915 Crescent Drive.

Salesman CHARLEY HASSEN 826-1443
Saleslady MATTIE SWITZER 826-7386

84—Houses for Sale

Wayne Davis Realty Co.
922 SOUTH LIMIT (South 65 Highway) 826-1937
Advertised Nationally Through BANNER Advertising
Wayne Davis, Broker 826-4470
Chet Chalfant, Agent 826-3433

EXCLUSIVE



Sparkling new 3 bedroom home, located at 1715 E. 14th. Call us to show you this property.
EXQUISITE HOME impressive, near new home with 3,200 sq. ft. of living space. Nice brick front, split foyer, 4 spacious bedrooms, large kitchen with all the best appliances, fully carpeted, central-air, family room and attached double garage. All this on a large corner lot.
REAL NICE — 3 bedrooms, hardwood floors, living room floor is carpeted, nice kitchen, utility room, patio, force-air furnace, det. garage. $16,500.
NOT NEW — NEAR NEW — 3 bedrooms, hardwood floors, force-air furnace, built-in kitchen, att. garage also det. garage and workshop, corner lot. $18,000.
EXCLUSIVE — a bungalow with room for you and others too, down floor consists of carpeted bedroom, bath, living room, formal dining room and kitchen, upstairs has 2 bedrooms, living, bath, and kitchen, private entrance. Nice full basement. Located at 616 Wilkerson.
COUNTRY ATMOSPHERE — within one mile of the city, this spacious home offers: 3 bedrooms, den, 1½ baths, large dining room, sunken living room-no accident, nice built-in kitchen, carpeting, full walk-out basement, att. double garage makes an ideal suburban home, also shade and fruit trees, acreage size 150' x 150'.

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508 West 2nd 826-3705
Capable of Building or Repairing Almost Anything

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This lovely 3 bedroom home features big kitchen with "wife saver area," full bath, single garage, patio, large lot, wall-to-wall carpeting, 5% down. M-64.

$625 DOWN buys this very attractive 3 bedroom ranch, completely carpeted, nicely landscaped, fenced back yard. 1610 Honeysuckle. 346.

422 SOUTH QUINCY

FHA or GI Financing Available on this clean, neat 3 or 4 bedroom home, dining room, fireplace, 1½ baths, basement, garage. Close to Liberty Park. #335

DESIGNED FOR HAPPY LIVING — Charm and convenience in this 4 bedroom home, 2½ baths, full basement, 2 car garage, central air, located on cyclone fenced corner lot. $35,500. X295.
IDEAL FAMILY HOME — Clean and neat 3 bedroom, 1½ baths, family room with woodburning fireplace, 2 car garage, central air, Horace Mann School District. $27,500. 350
IT'S BRICK, IT'S BEAUTIFUL — 3 bedrooms, 2 baths, full basement with finished rec room, central air, fireplace, patio, extra large lot, west location, immediate possession. 315

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BOB SCHULZ REALTY
1806 WEST 11TH SEDALIA, MO.
827-3550
Bob Schulz 826-4387
Shirley Pummill 826-7287
Judee Letourneau 827-3388

2609 SOUTH STEWART — spacious near new 4 bedrooms, 2½ baths, formal dining, family room with fireplace and rec. room with bar. Beautiful built-in kitchen incl. dishwasher, w.w. carpeting, central air. This home loaded with extras. By appointment only.
2704 SOUTH STEWART — like new, split foyer, 4 bedrooms, formal dining, extra large family room with fireplace and wet bar, large country kitchen and utility area, w.w. carpeting, central air, double garage. Must see to appreciate.
1408 SO. BARRETT — Exclusive, English Tudor style, 3 bedroom 2 story, all brick, full basement, sunporch, central air, fireplace dining room, 1½ ceramic baths, w.w. carpet, combination storms, garage, one of Sedalia's finest locations. Shown by appointment.
3003 SOUTH CLARENDON — near new, 3 bedroom, brick front, 2 car attached garage, 2 beautiful ceramic baths, family room with fireplace, complete built-in kitchen, central air, w.w. carpet, lg. patio, many extras, excellent financing available.
2613 ANDERSON — Lovely 4 bedroom, brick front, formal dining, large kitchen complete with stove, oven, disposal and dishwasher, family room, 2 car att. garage, central air, 2 beautiful baths, carpeted, patio, many extras. See this one today. Lower 30's.
NICE 3 BEDROOM — attached garage, full basement, central air, nice kitchen with built-in stove and oven, w.w. carpeting, combination storms. Priced right. Quick Possession.
408 EAST 19TH — Large 3 bedroom, full basement, family room, 2 car, att. garage, patio, sits on 2 lots, close to Jr. High. Priced to sell.
SUBURBAN — New 3 bedroom, full basement, carport with storage area, comb. storms, lovely kitchen & dining area, built-in stove & oven, only $18,500.00.
LIKE NEW 3 bedroom brick, full basement, 2 car att. garage, dining room, nice built-in kitchen, 2 fireplaces, 2 lots very nicely landscaped, 2 baths, lg. patio, central air, many extras. A quality built home, shown by appointment only.
NICE OLDER HOME — 4 bedroom, dining room, lg. modern kitchen with plenty of cabinets, w.w. carpet, air conditioned, near new furnace, corner lot in good west location, only $16,500.00.
LG.3 BEDROOM, 2 car att. garage, 2 baths, sits on 2 lg. lots in good S. W. location, chain link fence, only $21,300.00.
NICE OLDER 3 bedroom, new roof, combination storms, good location, only $8,500.00

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A Key To A Home Is A Key To Happiness . . . Check The Classified Pages Today!

84—Houses for Sale

COLLINS REAL ESTATE
815 East Broadway

17 ACRES — Near new 3 bedroom home, 16 x 20 foot near new out-building, deep well pressure system, forced-air heat. Secluded, nice. Price reduced.
1316 SOUTH OSAGE — Extra nice. 2 bedrooms, large kitchen, utility room, large detached garage, fenced back yard.
4 BEDROOM, 2 baths, large utility, large kitchen, dining room, living room, carpeted, 90 x 115 corner lot, large 2 car garage.
2 BEDROOM RANCH — large utility, separate dining room, large living room, 1 bath, den could be 3rd bedroom, forced air heat, attached garage. If you like large gardens, lots of space, this has 425 feet frontage. Priced to sell.
2 BEDROOM RANCH — carpeted living room, nice size kitchen, detached garage, pay equity and assume a 5¼% loan. Only 4 blocks from Krogers.

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EXCLUSIVE — newer type 3 br., att. garage, w.w. carpet, A.C., newly redecorated, vinyl siding, lots of extras such as chain link fence, etc., west location. Only $15,000.
DeJARNETTE ADDITION — newer type 3 br., and att. garage, alum. storms, Heber Hunt school. Only $15,500. Large low interest rate loan may be assumed.
THOMPSON HILLS — near new 3 br. brick and att. 2 car garage, 2 fireplaces, w.w. carpet, fam. room, 2 baths, C.A., full bsmt., all elec. kitchen, very large landscaped lot. Owner has reduced selling price and says sell.
SOUTHWEST — near new 3 br., fam. room, w.w. carpet, C.A., 1½ baths, bsmt., 2 car garage, new sub-division, $24,900. Large loan may be assumed.
VACANT LOT — all city utilities and zoned for business, reduced. Call us for more information.
SUBURBAN — new 4 br. home, located on 1 acre lot 2 miles from Sedalia. This home has all the extras such as w.w. carpeting, 2 ½ baths, fam. room, rec. room, C.A., all elec. kitchen, full basmt., 2 car garage, patio and etc. All this may be yours and is only priced in the upper 20's.
CALL US TODAY FOR MANY OTHER HOMES FOR SALE. WE HAVE ONE OF THE LARGEST SELECTIONS IN SEDALIA OF FINE HOMES LISTED.

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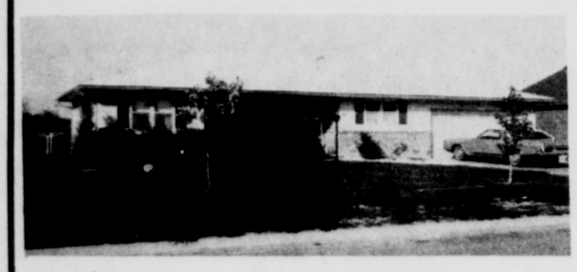
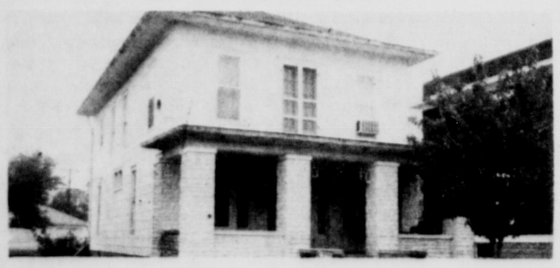
EXCLUSIVE



2508 S. STEWART — NICE-NICE-NICE — Near new, 3 spacious bedrooms, 1½ ceramic baths, family room with fireplace, large country kitchen with built in stove, oven, dishwasher and disposal, dining area, w.w. carpet, 2 car attached garage with automatic opener, patio, large lot. Horace Mann school.



EXCLUSIVE — 914 W. 3rd, nice 2 story home, large living room with fireplace, dining room, with beamed ceiling, hardwood floors, beautiful open staircase, large kitchen, 3 bedrooms, large tiled bath, basement, garage, price reduced, shown by appointment only.
PRICE REDUCED DUPLEX OR 4 BEDROOM one family dwelling. Older home that has been completely redone. Wall-to-wall carpet, paneling, new kitchen cabinets, 2 ceramic baths, aluminum storms, forced-air furnace, 1 car garage. West Side, close to school.
2 STORY, 3 bedroom, all brick, prime west location, formal dining room, family room, fireplace, 1½ baths, full basement, central air, w-w carpet, garage with workshop, priced to sell.
NICE 3 BEDROOM, dining room, nice kitchen with built in dishwasher, hardwood floors, good forced air furnace, part basement, 2 car garage with workshop, extra building lot, nice quiet neighborhood.
NEW 3 BEDROOM — suburban, overlooking lake, large country kitchen, 2 baths, wall to wall carpet, utility room, double carport with storage, large lot.
TURTLE DOVE ACRES — Have your own home in the country. 5, 10, or 15 acre tracts on blacktop road, 10 minutes from town.
SUBURBAN — New 3 bedroom, ceramic bath, w-w carpet, built in stove and oven, full basement, carport, located 2 miles from town.
SUBURBAN BUILDING LOTS — extra large, beautiful setting overlooking a lake.

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84—Houses for Sale

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YOU WILL LIKE THIS LOCATION — 1617 West 11th, 6 rooms, (3 bedrooms), woodburning fireplace, hot water heat, central air, automatic garage door lift, near shopping center and school. Shown by appointment only.
LOVELY LARGE BRICK HOME — 602 West 7th NW corner 7th & Mo.) spacious living room and formal dining room with beamed ceilings, 2 fireplaces, family room, 5 bedrooms, 3 baths, full basement. A quality home. Shown by appointment only.
1908 EAST BROADWAY — 7 rooms (3 or 4 Bedrooms) part basement, workshop, 2 lots, carport & tool shed, excellent location.
SOUTHWEST VILLAGE — 3 bedroom brick, dining room, fireplace, 2 car garage. Lower 20's.
917 SOUTH MARSHALL — New 3 bedroom home, 1½ baths, carpeted, built-in oven and range, disposal, panel garage, aluminum storm windows, large room for workshop and storage, lot 90 x 125.
510 WEST 4TH — 7 rooms, 2 baths, full basement, new plumbing and fixtures, all newly decorated and in excellent condition. (Can be 2 apartments). Immediate possession.
3 BEDROOM BRICK — Attached garage, nice yard with chain-link fence, $20,500.
LARGE BRICK HOME — on Broadway, fireplace, dining room, large bedrooms, full basement, 2 car garage. Mid 30's.
BRICK 3 BEDROOM — 2 baths, dining room, full basement, central air, southwest, near shopping area. Upper 20's.
RANCH TYPE — 2 bedroom home, family room, large utility room, attached garage, excellent condition, corner, 2 lots. Under 20.
1432 SOUTH SNEED — 5 room bungalow, breakfast room, hardwood floors, enclosed back porch, full basement and garage.

SHELLEDY REAL ESTATE
1806 West 11th-Security Bldg.
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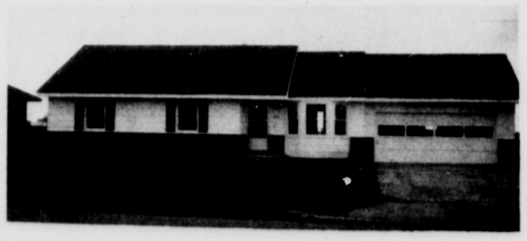
3203 SOUTH PARK

Stop writing rent checks and live easy in your own beautiful split foyer. 3 nice bedrooms, built-in oven and range, fully carpeted, part basement, double garage. See this home today.
Your Hostess will be Ruby Wilkinson.

3307 SOUTH PARK



Here is a shiny new brick and frame 3 bedroom ranch with wall-to-wall carpeting, built-in oven and range, 1½ ceramic baths, full basement, double car garage.
Shown by Jack Shelledy

3309 SOUTH PARK

New frame and brick, 3 bedroom ranch, all electric kitchen, 1½ ceramic baths, wall-to-wall carpeting, full basement, double car garage. Come out today and inspect this beautiful home.
Shown by George Wilkinson

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Phone 826-1594 after 5 p.m. and Sunday

$6,500 5 rooms and bath, 2 bedrooms, 2 lots, good garage. Financing Available.

ONLY $1,500 DOWN

Buys 3 bedroom home, corner lot, garage, part basement, extra lot, Total price $8,000.
5 BEDROOM HOME, 2 baths, basement, garage, West.

LISTINGS NEEDED ON HOMES AND ACREAGES.
WE MAKE LOANS ON FARMS & CITY PROPERTY

W. H. BUNN CO.
OFFERING COMPLETE REAL ESTATE SERVICES
312½ South Ohio—826-6800
Lloyd Farris, 826-0740 James C. Duzan, 826-7726

GOOD 4 BEDROOM BRICK — (1½ story), fireplace, full basement, extra good Southwest location. Immediate possession.
NEAR NEW — 3 bedroom brick, nice kitchen and dining area, utility room, attached garage, $20,500.
3 BEDROOM RANCH — Large kitchen and dining area, attached garage, all newly decorated. Can assume $12,000, 5¾ per cent interest. Full price $15,500.
5 ROOM BUNGALOW — Part basement, detached garage, 2 lots Southwest, $12,500.
NICE CLEAN 2 bedroom, new bath (large), utility room, 2 lots, $9,000.

85—Lots for Sale

GENERAL DEVELOPMENT PROPERTY IN FLORIDA

Port St. Lucie golf course lot and Port Charlotte Estates 3½ acre commercial corner lot. Must sell.

Phone 563-2448 or write Box 5030, WAFB

ALL DEPRESSION SHOW and SALE
INDEPENDENCE, MO. HOWARD JOHNSON'S
Jct. I-70 and Noland Road
Nov. 18th, 11 a.m.-10 p.m., Nov. 19th, 11 a.m.-5 p.m.
Admission $1.00 — Good both days.
Dealers Contact: Fern Angus, Rt. 2, Billings, Mo. 65610
Phone 417-463-2398. If no answer—417-463-2869

AUCTIONEERS

OLEN E. DOWNS
Sedalia, Mo.
826-2275
Get your dates early as we sell often

PUREBRED LIVESTOCK - REAL ESTATE
FARM, FURNITURE & ANTIQUE SALES

HOMAN R. WILLIAMS
Sedalia, Mo.
826-9036
Call Us Collect

PUBLIC SALE
As we have sold our place and are leaving the state, we will sell the following at Auction located, from Sedalia: 2 miles south of 32nd street (on South Park) formerly known as Grand Avenue road, first place south of Flat creek bridge on:
SATURDAY, NOV. 18th, 12:30 P.M.

1968 Ford Fairlane 500- 4 dr. 6 cyl, autom. trans. 42,000 miles, A-1 condition
1958- ½ Ton IHC Pickup, good
1956-2 ½ Ton Dodge Trailer toter and wrecker comb. A-1 condition
1951 GMC 2 Ton truck, 14 ft. grain bed, good condition
18 ft. flat bed trailer
2-wheel trailer with late model Ford pick-up bed
Electric concrete mixer
Hay Rake — 3 hog houses
MW Garden tiller
Garden push plows — wheelbarrow
8 ft. Fiberglas fishing boat
Heavy duty motor puller
Misc. garage equipment
Hand & garden tools
3 Upright gas heaters, 2 automatic
36" exhaust fan

Howard Morley will sell the following at this sale:

Late model Ford Pickup bed
Large lot used tires & wheels
Tire changer — Tire spreader
Black Hawk 10 ton porta-power Hydraulic press
Several trailer hitches
2-20 inch window fans
Refrigerator — ¾ Bed complete
Nice metal office desk
2 beds, complete — 1 twin size
2 Dressers — Room divider
2 Childs desks & chairs
2 school desks — Stand table
2 Bookcases — Fish tank
new 9x12 Rug — Several books
Floor lamp — End tables
Portable Singer Elec. sewing machine
26" Bicycle — Porch swing
Large window fan water cooler
Chest of drawers
20 ft. extension ladder
Pony cart & harness
Saddle — Picnic table
Skill saw — some tools
Rabbit hutch
10 ft. Aluminum boat, near new
2 Coon dogs, 1-2 ½ yr old Redtick, good, 1-1 ½ yr old, ½ Bluetick, just started.
Swivel office chair
Photo copying machine

Lot of miscellaneous too numerous to mention.
Terms: Cash Not responsible for accidents.

VERNON ROBINSON, Owner
ROBINSON GARAGE
Jerry Ondracek, Auctioneer Pat Brown, Clerk

WARSAW LIVESTOCK AUCTION
TUESDAY, NOVEMBER 14
Sale Starts 1 p.m.
In addition to our regular run of livestock we have consigned:
20 Black & Black White Faced Cows
16 Charolais Cows, 3 years old
11 Charolais Cows, 5 years old
13 Mixed Cows
12 Calves
1 Charolais Bull, 2 years old
1 Charolais Bull, 3 years old
Above all from one Farm
15 Hereford Cows, springers
11 Hereford Cows 11 Hereford Calves

PUBLIC SALE
We have moved into a mobile home and will sell our furniture at Old Conoco Station at Main and Pine in LaMonte, Missouri on
SAT. Nov. 18, 1:00 P.M.

French Provincial Divan and Chair
Walnut Dining Rm. Suite w-6 chrs.
G.E. Automatic Washer
Westinghouse Elect. Dryer
Cildspot 2 dr. Refrigerator
Norge Refrigerator
Dinette & 4 chrs.
Dinette & 2 chrs.
Recliner, Hammock
Book Case, Bathinette
Bar, Mirror
Bedroom Suite, Dresser, Chest
Bed and Matt. & Sprgs.
¾ metal bed
McCullough Chain Saw
Law Chairs
Champion Outboard Motor
Auto Seat Covers
Lamps
1968 Fiat "850" Spider
1962 Ford Econoline Van
3 window fans
other articles to numerous to mention

Terms: CASH Not responsible for accidents

MRS. DOROTHY WRAY
Jim Ripley, Auctioneer Toots Files, Clerk

AUCTION SALE
I will sell the following garage tools, parts and miscellaneous of the late Arlie Goetz in Cole Camp, Mo., at corner of Main and Blakey west of water tower on
SATURDAY, NOV. 18, 10:00 A.M.

Lincoln Electric Welder
Sioux Drill & Press
Valve Grinding Machine
Air Compressor (large)
Metal Lathe
Wood Lathe
Emery with ½ h.p.
Cutting Torch
Anvil (large)
2 Large Vise
Electric Sanders
Drills (heavy duty)
Soldering Irons
Battery Charger
Hydraulic Jacks
Hoist, 1 ton
Lot Heavy Duty Electric Cords
Lot Log Chains
Power Saw
Auto Testing Equipment
Lot Pulleys
Socket Sets
Wheel Barrel
100 lb. Carbide
Batteries
Welding Rods
2 Step Ladders
3, 15 snow Tires (new)
Lot Angle Iron
Lot Fan Belts—Hose
Spark Plugs—Filters
Mufflers—Tail Pipes
Brake Shoes—Head Lights
Gaskets—Coils—Regulators
Filing Cabinet
Desk—Chair
Refrigeration Parts
Spray Paint
Lawn Mower Blades
Bolts—Nuts—Screws
Clamps—Torches
Lot Hand Tools
Grease Guns—Wood Tool Cabinet
Tool Cabinets & Work Benches
Pipe Cutters
Die & Thread Cutters
Pipe Cutter with stand
Pipe Wrenches
Pinch Bars
Paint Spray Gun
2-Wheel Trailer
Deep Freeze
Boat Motors
2 Large Garage Heaters (1 wood, 1 oil)
1952 Chevrolet (if title is secured by day of sale)
Lot of other Tools & Misc.

Terms: Cash Nothing removed until settled for. Not Responsible for accidents.

BEVERLY STEFFENS, Administratrix
Holtzen & Craig, Auctioneers Pete Schroeder, Clerk
Lunch Served

PUBLIC AUCTION PUBLIC AUCTION PUBLIC AUCTION PUBLIC AUCTION PUBLIC

CONSIGNMENT AUCTION
FFA BLDG., MO. STATE FAIRGROUNDS
MONDAY, NOV. 13, 6:30 P.M.
Plan now to attend Monday night's sale each week. We invite farmers as well as city people to bring items they wish to sell into our auction. This is your sale. Transfer those items you don't need into cash. We will be open Sunday and Monday evenings. Bring in your consignments "sold as received"

EARLY CONSIGNMENTS INCLUDE
Like new, small Hoover washing machine
Gas stove
Dehumidifier
Lot of furniture, tables, chairs, chests, nice dinnette set
Refrigerator, several old antique items
A lot of nice dishes
4 Radios, 2 TV's
Several hand tools, lawn mower, bicycle

We have room for more. Bring your items on in.

BIG FLEA MARKET
In This Building — Saturday and Sunday
We have a few stalls available. $3.00 for all the room you need.
"HEATED BUILDING"

Col. Robert Vaughan Home Ph. 826-6561 Office Ph. 826-3571
Col. Jack Foote Home Ph. 826-7282 Office Ph. 826-8192
Auction House Phone: 826-9613

SQUARE DEAL AUCTION CO.
Sedalia, Missouri

PUBLIC AUCTION PUBLIC AUCTION PUBLIC AUCTION PUBLIC AUCTION PUBLIC

PUBLIC AUCTION

Due to illness, I will sell my antiques and collectors items in the American Legion Building at LaMonte, Mo. on—

SUNDAY, NOV. 12 at 1:00 P.M.

8-Day Striking Clock
Round Oak Table
5 Oak Chairs
Oak Dresser
Curved Glass China Cabinet
3 Legged Organ Stool
Milk Cans; Picnic Box
Wooden Clothes Wringer, complete with tub stand
Wicker Baby Buggy
Camel Back Trunk, complete
Copper Tea Kettle
Muffin Tins; Flat Iron
Four Mechanical Banks
R.R. Lantern
Kerosene Lamps, Alladin Lamp, original
Old Magazines; Bottles and Jars
Old Gun; Cut Glass Whiskey Bottle
Cut Glass Water Pitcher
Cut Glass Milk Pitcher
Cut Glass Bowls
Blue Cut Glass Vase
Cut Glass Covered Compote (signed)
Pair Cut Glass Lusters
Vinegar Cruets
Red Overlay Wine Glasses
Vaseline Brides Bowl and Frame
6 R.S. Germany Berry Dishes
2 Shaving Mugs; Paper Weights
2 Red Irridescent Tumblers
Agronut Shell (N) Berry Bowl and 6 saucers
Bohemian Candy Dish; Salt Dips, Toothpick Holders, Game Plates, Portrait Plates; Child's China Tea Set
Vaseline Thumb-Print Lemonade Set

Terms: Cash — Not responsible for accidents.

C. A. LUSSE, Owner

Auct., Larry Fosnow, Windsor, Mo., 816-647-5595

AUCTION

Having sold our farm we will sell the following at the farm, east on Morgan St., in Tipton, Mo., to gravel then north 2 miles. Watch for sale signs on:

SATURDAY, NOV. 18, 1:00 P.M.

MACHINERY
2010 J.D.
3-16 MM Plow, 3 pt.
3 pt. Cultivator, 3 pt. Carrier
3 pt. Terracing Blade
2-row J.D. Planter
J.D. 2-12 Plow

HOG EQUIPMENT
21 Farrowing Crates
2 Creep Feeders
3, 65-bu. Feeders
Lot Troughs
8 Individual Farrowing Houses
2, 8x12 Hog Houses
4 Feeder Platforms
2 Automatic Waterers
2, 2x2x4 Tanks with waterers
Round Tank, Lot Wire Panels
3 Electric Fencers, Lot Wire
Lot Fence Tools
Lot Corner Posts
Lot Line Posts
3 Gas Brooders
Lot Heat Lamps
2 Tank Heaters, Hand Sprayer

MISCELLANEOUS
100', ½" Plastic Pipe
2 Cattle Dusters, Barrels
Trailer Axle, 2 14" Wheels
Lot Lumber, Calf Creep Feeder
Small Elect. Welder
500 bales Straw, 1947 Willis Jeep Garden Tractor
Child's Pool Table, Refrigerator
Gas Heater, Lot Fruit Jars
3 pr. Ice Skates
Other Items too Numerous to Mention.

Terms: Cash. Nothing removed until settled for. Not responsible for accidents.

MR. & MRS. A.G. (Jiggs) COMBS, OWNER

William Stahl, auct. Jerry Newkirk, clerk

MUST GO SPECIALS!

1971 FORD PINTO, 1600 cc motor, 4 spd., radio, local car $1495

1970 GREMLIN, 6 cyl., auto. trans., radio, top carrier. Local car $1195

1970 FORD TORINO GT—Ram Air 351 cubic inch, 4 speed. One owner. $1795

1968 CHEVROLET IMPALA, 2 dr. HT, 2 to choose from. V-8, auto., power and air. Nice. $1395

Many More to Choose From—
See Gene or Walt

WALT ALLEY MOTORS

3805 South Limit (S. 65 Hwy.) Sedalia—827-2100

MIKE O'CONNOR CO.

CHEVROLET-BUICK-GMC-OPEL

SERVICE SPECIAL

WINTERIZE NOW

WE WILL:

- Test antifreeze—add if needed
- Inspect & tighten all hoses
- Inspect & tighten all belts
- Inspect & test pressure cap
- Inspect radiator & test thermostat
- Check heater & defroster operation

ALL FOR ONLY $1.95 LABOR

FULLY EQUIPPED RADIATOR SHOP
DIESEL SERVICE IN TRUCK SHOP
24 HOUR WRECHER SERVICE

Call—
DAY—826-5900
NITE—826-4772
1300 S. Limit
SEDALIA, MO.

MEANS AUCTION CO.

Boonville, Nov. 14 at 1 P.M.

Tuesday, Nov. 14 at 1 P.M.

Early Listings:

100 CHOICE HEREFORD CALVES FROM ONE FARM! APPROX. 300 TO 450 LBS. SEVERAL SMALLER CONSIGNMENTS OF CALVES APPROX. 400 LBS.

Consign your cattle to us, we will sell them early, which means more take-home dollars for you.

YOUR BUSINESS IS APPRECIATED

CONTACT: LYLE MEANS
Res. 816-882-6245
Rt. 1
Boonville, Mo.

WATCH

PATTON

THE MAJOR EVENT OF THE SEASON
SUNDAY, NOVEMBER 19 AT 8:00 P.M. CHANNEL 9

So when your children ask, "Where were you when Datsun introduced the new 610 series," well, you won't have to say, "I was making a sandwich."

Own a Datsun Original.
FROM NISSAN WITH PRIDE

See It At

MID-MO DATSUN

3400 S. Hwy. 65 827-1403

WOW!

2-1972 CHEVROLET IMPALA'S 2 Dr. Hardtop

2-1972 BUICK LA SABRE's 4 Dr. Hardtop

2-1972 SKYLARK'S 2 Dr. Hardtop

2-1972 CHEVELLE MALIBU'S

These cars All have power steering and brakes, factory air, vinyl tops, are local one owner cars and have very, very low mileage. Choice of colors.

Remember, If you buy a car or trick and don't see us, we both lose money.

GMAC PLAN · SAFEMARK · NATIONAL CAR RENTAL · MIC

MIKE O'CONNOR
Chevrolet - Buick - GMC
1300 South Limit - Sedalia, Mo.
OK LOT No. 2, 714 WEST MAIN ST. OK

DAIRYMEN—Here is a Sale you will want to attend.
GLENN & ALBERTA AMMONS
HIGH GRADE HOLSTEIN COMPLETE DISPERSAL SALE

Monday, Nov. 20, 12:00 Noon—Clinton, Missouri

Sale held in heated tent at farm. Go 7 miles south of Clinton or 17 miles north of Osceola, Mo. on Hy 13, then west 1 mile on Hy 52, then 1½ miles north and ¼ west (near Deepwater, Mo.) Follow Sale Signs. Lunch on Grounds

101 Head of Top Quality, Well Bred, Good Producing High Grade Holsteins Sell at Auction

70 Cows, good ages; **35 Fresh & 20 Springing Cows; 7 Bred & 6 yearling open Heifers & 18 nice Bull & Heifer Calves.**
Top Breeding—12 years Top Art. Breeding—**Mid-West & NOBA**
Top Milk Production—Herd produced almost $100,000 worth of milk in 1970 & 71; herd avg. 45 to 50 #M per head, per day now. Milk Records Furnished Sale Day.
Best of Health—Tested clean for T.B. & Bangs—Individual Interstate Papers Furnished.
Dairy Equipment—600 gal. **ZERO** vacuum bulk milk tank, Auto-wash, all like new; 3 Unit **UNIVERSAL** pipeline milker, auto-wash; Double 3 **Herringbone** Stalls, feeder, & Tank & Misc. Items.
"One of the Top Herds in the Area" Dairymen—Don't Miss This Sale!
For information contact: Donald J. Bowman, Auctioneer & Sales Mgr., Hamilton, Missouri 64644. Phone: Kidder, Mo. 816-575-2256 or 2430. Aucts. Bowman & Bredemeier.

good deals now

ON LATE MODEL CARS

1972 FORD LTD 2-DOOR HARDTOP V-8 automatic, p-s; p-b factory air; vinyl roof and trim; whitewall tires. One local owner. A dandy. . .only **$3695**

1971 T-BIRD 2-DOOR HARDTOP Full power; factory air; vinyl roof; stereo, new tires, low mileage, 1 owner. This is a real gem. Only **$4195**

1971 FORD COUNTRY SQUIRE WAGON 10 passenger, full power, factory air. A real good buy at only **$3395**

1970 OLDSMOBILE VISTA CRUISER WAGON Full power, air conditioning. Top condition, local owner. Only **$2795**

1971 FORD RANGER ½ TON PICKUP V-8 automatic; power steering, one owner, perfect condition. Only **$2895**

Open Monday thru Friday, 8 A.M. 'til ?
Saturday, 8 A.M. 'til 6 P.M.

BILL GREER MOTORS

1700 W. Broadway 826-5200
Your Authorized Ford Dealer

NOTICE OF SPECIAL MEETING OF SHAREHOLDERS

Notice is hereby given that a special meeting of shareholders of Shine Shack, Inc., will be held on Wednesday, November 15, 1972, at 2 o'clock in the afternoon at 118 West 5th Street, Sedalia, Missouri for the purpose of electing a board of directors and transacting such other business as may be brought before the meeting.

J. R. Fritz, Attorney

I.O.O.F. Lodge Neapolis No. 153, will meet in regular session on Tuesday, November 14th, at 8 p.m., at 13th and Montgomery. All members are urged to be present.

R. Sisemore, N.G.
W. L. Kurtz, Sec'y.

Sedalia Chapter No. 57, O.E.S., will hold stated meeting Tuesday, Nov. 14, at 7:30 in the Masonic Temple. Degrees. Annual election of officers. Memorial service following meeting. Families and friends of deceased welcome. Visiting members welcome. Social session.

Esther Blankenship, W.M.
Dorothea Dowdy, Sec'y.

Service Circle Sedalia Chapter No. 57 OES Will meet Wed. Nov. 15 at 1:30 PM at the home of Mrs. Frank Cossman, 422 W. 5th.
Mrs. Loyd Roe,
Mrs. James Rain,
Mrs. Joe Smetana,
Assistant Hostesses
Virginia Sprinkles, Pres.
Hattie Bolch Sec.

Sedalia Lodge No. 236 and Granite Lodge No. 272, A.F. & A.M., will have their annual Past Masters Banquet on Monday, Nov. 13, at 6:00 p.m. at the Masonic Temple, Broadway and Missouri. This banquet is to honor all Past Masters and all Master Masons are invited. Following the dinner we will confer the M.M. Degree by the Past Masters of both lodges. The degrees will start at 7:30 p.m.

Perry B. Wolkey, W.M.
Howard J. Gwinn, Sec'y
George McConnell, W.M.
Lloyd C. Kennon, Sec'y

AUCTIONEER
Jerry Ondracek
1709 South Marvin
Sedalia, Missouri
826-5016 or 826-2293

More and More and More Cars Come From Town & Country Motors

See the 1973 LINCOLN-MERCURY CARS

There's a complete line of smart, new, better built cars at the sign of the cat.

Not shown: Mercury Monterey, the medium-priced car that's built better to ride better. And Capri, the sexy European.

See a whole new family of wagons, too, the kind only Mercury could build.

Mercury Marquis
Completely restyled. Steel-belted radials standard. Tests show that the average driver can expect 40,000 miles of tread wear from these tires under normal driving conditions. Shown: Marquis Brougham.

Mercury Montego
Personal size, but with the luxurious ride of a big car. Uses same type suspension system as Lincoln-Mercury's most expensive cars. Shown: Montego MX Brougham.

Mercury Cougar
The cat is not like anybody else's car. Cougar's built better to give you more luxury and sportiness than any car near its price. Shown: Cougar XR-7.

Mercury Comet
One tough little car, now available with fine car options usually found only in expensive cars. Comet. Built better to last longer.

Continental Mark IV
In 1973, the Mark IV continues its tradition of offering as standard equipment many luxury features, including Sure-Track anti-skid braking, and 6-way Twin Comfort Lounge Seats.

Lincoln Continental
Designed to ride and handle even better than our '72s. Which, in a test, rode and handled even better than the other make of luxury car. It is a very good year.

MERCURY LINCOLN

All Mercurys illustrated with optional whitewalls and bumper rub strip. Lincoln Continental shown with optional wheel covers and vinyl roof. 1973 cars must meet Federal emissions standards before sale.

LMDA

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TOWN & COUNTRY MOTORS

LINCOLN-MERCURY-AMERICAN MOTORS-JEEP

Across From Thompson Hills Shopping Center 3110 W. Broadway

Phone 826-5400

THE DODGE BOYS

White Hat Specials!

'72 Ford LTD 4-dr. hardtop	$3495
'71 Mercury Marquis 4-dr. sedan	$3595
'70 Maverick	$1295
'69 Ford Galaxie 500 2-dr. hardtop	$1495
'69 Chevrolet 2-dr. hardtop	$1495
'69 Chrysler Newport 2-dr. hardtop	$1795
'68 Dodge Monaco 4-dr. hardtop	$1295
'68 Chevrolet 4-dr.	$1095
'68 Dodge Coronet 4-dr.	$1195
'68 Dodge Polara 4-dr. hardtop	$1195
'67 Dodge Dart GT	$1095
'67 Chevelle Wagon	$1195
'67 Dodge Coronet 4-dr.	$1095
'67 Chevrolet 4-dr.	$795
'66 Pontiac 4-dr.	$895
'66 Plymouth 4-dr.	$895
'65 Chevrolet 4-dr.	$495
'65 Dodge Polara	$595
'64 Chevrolet 4-dr.	$495
'64 Ford	$295
15 Older Models	From $95 up

NEW WINTER HOURS
New Car Showroom — Open 'til 6.
Used Car Lot — Open 'til 7.

BRYANT MOTOR COMPANY
2nd & Kentucky
826-2700
Plymouth Dodge CHRYSLER

Heritage Not Lost in Cape Girardeau

By SALLY WRIGHT BROWN
Of The CAPE GIRARDEAU SOUTHWEST MISSOURIAN
For THE ASSOCIATED PRESS

CAPE GIRARDEAU, Mo. (AP) — People here have numerous reminders of their yesterdays. Many also realize yesterday is easily destroyed.

Cape Girardeau has evolved from a small late 1700s river trading post to a teeming 1800s port where bales of cotton dotted the Mississippi mud levees to an industrialized city.

But with its growth, the Bootheel city of 30,000 has managed to retain much of its heritage.

Just off the main thoroughfare is Spanish Street, several blocks where some of the city's oldest, and once finest, buildings are located. It is in this area that much restoration work is concentrated, both by a local civic organization, the Historical Association of Greater Cape Girardeau, and private citizens.

Efforts have been underway for some months by the Historical Advisory Commission, set up by the city, to study methods of preserving historical sites and give recommendations about those properties worth preserving.

Eventually, the commission hopes to have approximately six blocks along Spanish street declared a historic area, thus preventing demolition of certain buildings.

Spanish street was a part of El Camino Real — The King's Highway—used by the Spanish during their regime in what is now Missouri to travel from New Madrid through the Sikeston area, north by way of Cape Girardeau then to Ste. Genevieve and to St. Louis.

Among the homes remaining from centuries past are the old Carrol house, a brick structure reminiscent of New Orleans's Vieux Carre with its ornate ironwork, and the Fuerth home, a small rectangular brick home of log cabin design. Both are believed to have been built in the mid-1800s.

There is also St. Vincent's College, given degree-granting powers in 1843, one of the oldest colleges west of the Mississippi. It now is a preparatory seminary for the Vincentian fathers.

The cornerstone for the first college building was laid in 1840 on a foundation built from massive limestone blocks quarried from the property.

The Common Pleas Courthouse, of a gracious southern colonial design, commands a hilltop along the street. Built in 1854, it is still the seat of city government, and its manicured terraced hillsides afford a spectacular view of the Mississippi River. A museum is also housed in it.

While the city respects the historical tenure of the neighborhood, the residents are as determined to preserve the old.

"A house is like a living thing," says Mrs. Mary Potter, owner of a home built in 1878 and located just off Spanish. "A house doesn't want to die, and it's up to us, as owners, to see that it doesn't. I don't think it's right to tear away the old; it's a part of us."

A restoration project is underway by the city historical association at the old Glenn home, a Victorian dwelling built in 1881 by Edwin B. Deane, one of the first home planners and builders in the area. It was donated to the association in 1968, and will be the first home in the city to be restored and opened as a public museum.

Perched close to the river on massive limestone bluffs is the home of Merrill G. Lewis of East St. Louis, Ill.

One of the more unusual homes in design along Spanish Street, the house features a mansard roof and a widow's walk where, as stories have it, women would pace, hoping for a glimpse of a special boat that meant the head of the household would soon be returning.

"There isn't one of these 55 windows that doesn't give a breath-taking view of the river," boasts Mr. Lewis, a longtime river buff. Walls in the home are covered with paintings and prints of the sternwheelers and steamboats that one time plied the Mississippi.

"People just don't watch Old Man River much now," he mused, settling into a lawn chair with a pair of binoculars to watch the river traffic.

Elected Columnist

WASHINGTON (AP) — Syndicated columnist Carl T. Rowan was elected to membership Friday in the Gridiron Club, an organization of Washington newsmen.

Rowan is the first black member of the club, which was founded in 1885.

Receives Pin

B.E. Heacock, (left), is presented the 50-year Masonic Pin by W.M. Perry Wolkey, Masonic Lodge 236, for 50 years of continuous service in the Masonic Lodge. The pin was presented on Nov. 3 at the Lodge's monthly meeting and makes Heacock the 24th living member of Lodge 236 to receive it. Heacock, 1617 West 11th, originally joined the Masons in Kansas but transferred to Sedalia a number of years ago.

ABSTRACTS OF TITLE
Our books furnish complete records and descriptions of all land and platted tracts in Pettis County.
TITLE INSURANCE
Issuing Agent for Chicago Title Insurance Co.
ABSTRACTING RECORDS SINCE 1833
The Landmann Abstract & Title Co.
112 West 4th St. Reliable Service for 75 Years. Phone 826-0051

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NINE SHAVERS IN ONE... AND SO CLOSE, IT DARES TO MATCH SHAVES WITH A BLADE!
- Nine closeness/comfort settings. Select the best ones for *your* beard, *your* skin, *your* face.
- Improved pop-up trimmer.
- Super Microgroove™ floating heads.
- Self-sharpening rotary blades and floating heads follow the contours of your face.
- Pop-up sideburn trimmer.
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New York, New York 10017

P. HOFFMAN HARDWARE
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HAS NORELCO SPEEDSHAVERS®
AT LOW, LOW PRICES

SELECT A **NORELCO ELECTRIC SHAVER**
Either Men's or Ladies at
CASH HARDWARE
St. Fair Center 9-9
106 W. Main 8-5

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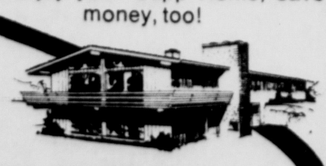
MRS. STAN BERGLUND

Thousands of families like the Berglunds have found the Capp Homes Way the only way to build **their** kind of home, **where** they want it, at **their** price.

The Capp Homes Way saves money — be your own contractor, save 20% . . . do as much of the easy finishing as you want, save up to 40%.

Save on free plans service . . . save more on Capp's low-cost financing.

Capp Homes delivers all materials to your lot. Expert Capp carpenters erect and enclose your home in 5 or 6 days. Start now — enjoy your Capp Home, save money, too!



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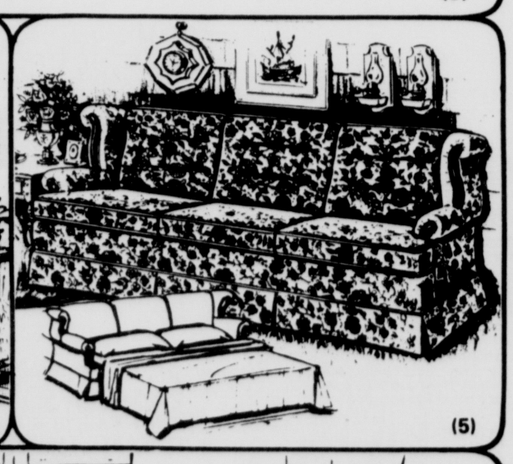

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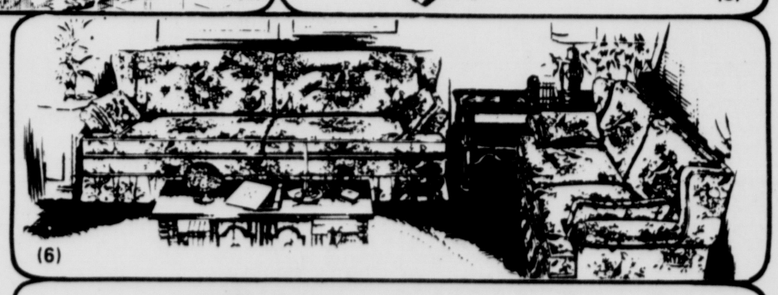

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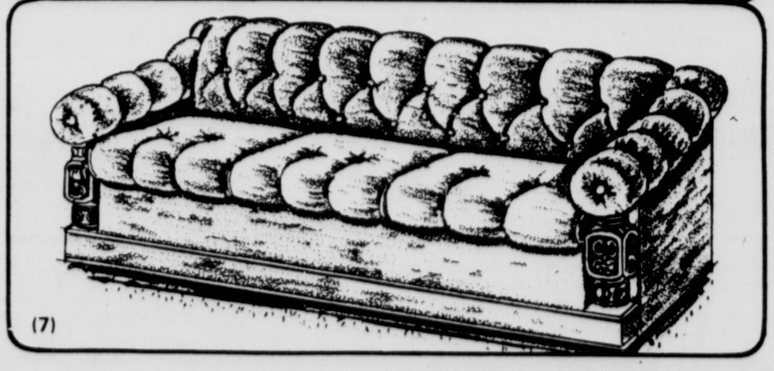

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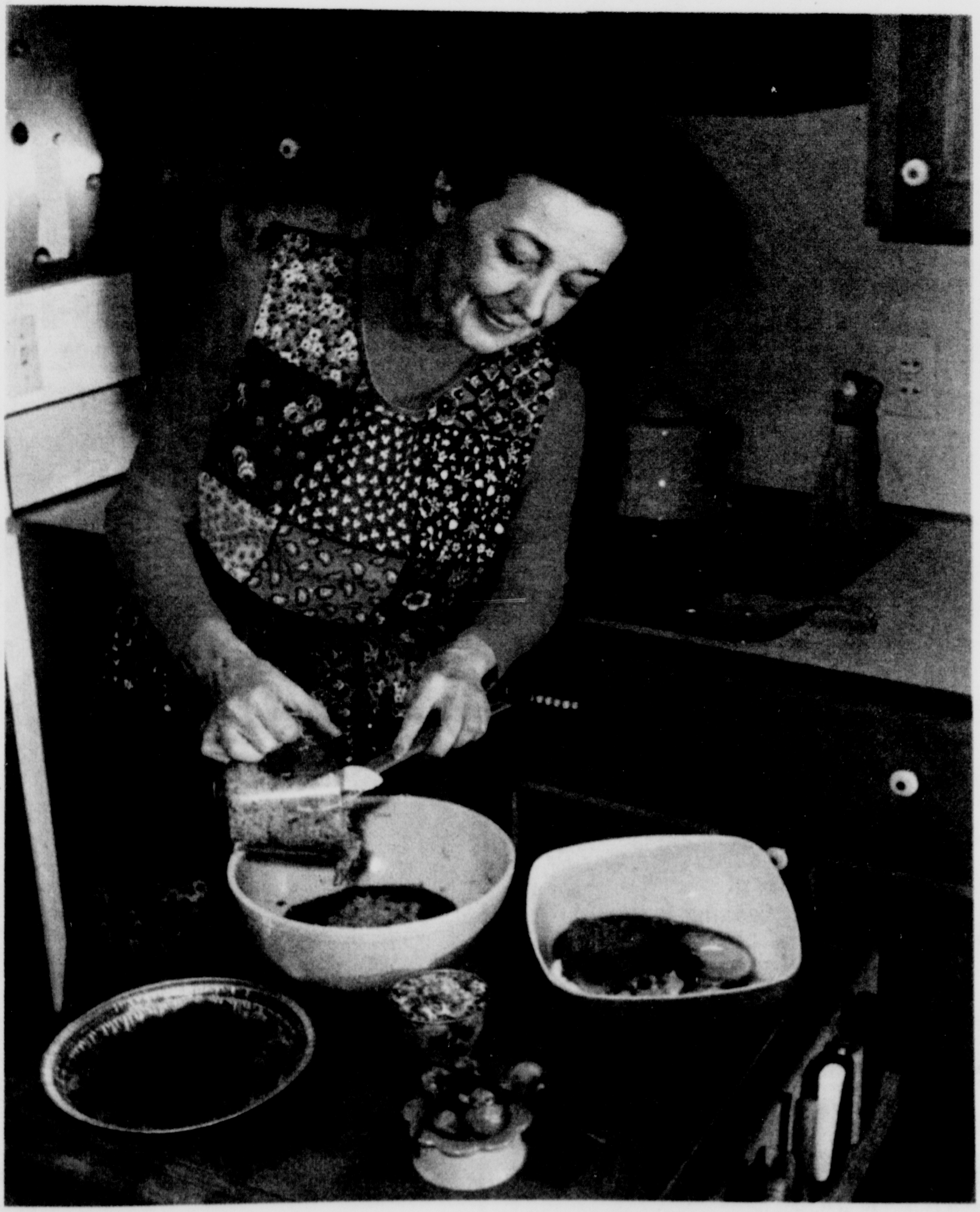
The Sedalia Democrat
In Combination With The Sunday Morning Capital
Sunday, November 12, 1972

HOLIDAY COOKBOOK



Holiday preparations at the Enochs' home, 2500 Stephenson, begin many weeks early and one of Mrs. Enochs' favorite recipes is "Maxine's Persimmon Pudding" which is her family's substitute for fruit cake. The North Carolina version of the pudding looks alot like gingerbread but is soft and has the quality of Indian Pudding.

Her recipe is prepared early so it can age for a week to 10 days before serving for a better flavor. The recipe is on page 6.

Whether it is a persimmon pudding, fruit cake or some other holiday food that is traditional at your home, The Sedalia Democrat-Capital hopes this Holiday Cookbook supplement will be enjoyed by all area readers and that perhaps some new holiday traditions can be created by use of the regional recipes and ideas included.

We wish to thank all those who contributed recipes for the section and hope the Holiday Season will be a happy and joyous one for all.

Holiday Treats

Puffy Pastry

Christmas at the John Zulauf home, 32nd and Grand, would not be complete without Kuechli, a Swiss pastry that looks like a giant corn flake. The recipe is one which Mr. Zulauf can remember having at Holiday times as a boy. He said his parents brought the recipe with them from Switzerland when they moved here. Here Mr. Zulauf lifts the delicately browned light pastry from the hot grease while his wife rolls the dough into a thin randomly shaped circle.

(Democrat-Capital Photo)

KUECHLI
(Swiss Pastry)
Mrs. John Zulauf
32nd and Grand

4 eggs
2 tablespoons whipping cream
1 teaspoon salt
1 tablespoon sugar
2½ cups unsifted flour
Salad oil for frying
Powdered sugar or finely granulated sugar

Beat eggs, cream, salt and sugar with flour until well mixed. The dough is quite soft. Turn out onto a well-floured board and knead lightly five minutes until dough feels smooth on the surface. Cover and let rest 20 minutes.

Shape dough into a log and cut into 24 equal pieces. Keep covered with clear plastic while shaping each piece. Roll out each on a well-floured pastry cloth or board to make a randomly shaped circle about seven inches in diameter. Lift from cloth and with a soft brush whisk off excess flour. Stack between sheets of clear plastic.

Heat about ¾ inch salad oil 325 to 350 degrees in deep sauce pan or dutch oven. Maintain temperature over moderate heat. Drop cookies one at a time into the fat and cook until a light golden color, turning once with tongs. Drain on paper towels and dust with powdered or finely granulated sugar.

Serve as once or store in an air tight container at room temperature up to two weeks. If frozen, spread on baking sheet to refresh and warm two or three minutes in a 300 degree oven.

PARTY MIX
Mrs. Kenneth Holsten
Route 3
Cole Camp

2 cups Kix cereal
2 cups Cherrios and Wheat Chex
2½ cups pretzel stix
1½ cups mixed nuts
One third cup melted butter
1 tablespoon Worcestershire sauce
1½ teaspoon each, garlic and onion salt

Combine ingredients and bake at 250 degrees for 30 minutes. Stir every 15 minutes.

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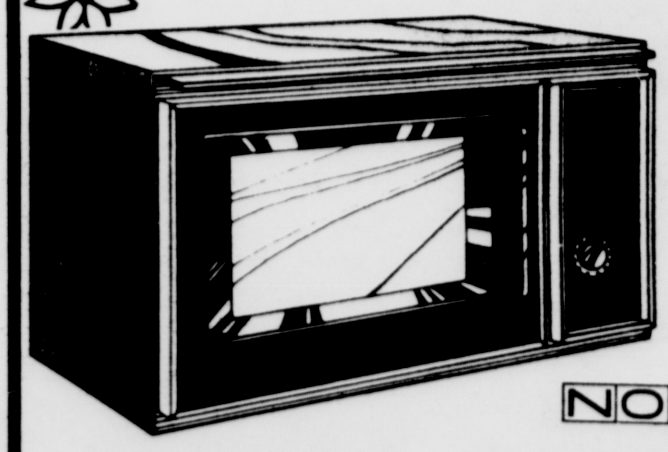
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Sweet and Light

Mrs. Jack Robinson, 1604 West Fourth, who had lived several years in Atlanta, Ga., prior to moving here, finishes her evenings of entertainment in a Southern theme by serving French Silk Pie. This delicate traditional dessert is typical of the "always light, never heavy" quality of the southern region. French Silk Pie features a baked meringue crust, chocolate filling and whipped cream topping.

(Democrat-Capital Photo)

Southern

FRENCH SILK PIE
Mrs. Jack Robinson
1604 West Fourth

- 3 egg whites
- ⅛ teaspoon salt
- ¼ teaspoon cream of tartar
- ¾ cup granulated sugar
- ½ cup pecans, finely chopped
- ½ teaspoon vanilla
- 1 4-ounce package sweet cooking chocolate
- 3 tablespoons water
- 1 tablespoon brandy
- 2 cups heavy cream

Lightly grease 8-inch pie pan. Preheat oven to 300 degrees. Blend egg whites until foamy. Add salt and cream of tartar. Gradually add sugar and continue beating until very stiff peaks form. Fold in nuts and vanilla. Pile into pan forming a nest by building up a rim of a half inch around the edge of the pan. Do not extend over rim. Bake for 50 minutes and cool.

Place chocolate and water in double boiler. Stir until melted and cool. To chocolate add brandy. Whip one cup of heavy cream and fold into chocolate. Put into meringue and chill 2 to 3 hours. Whip remaining cream and pile on top of the pie. Sprinkle with chocolate shavings and serve.

JERI'S SOUTHERN BARLEY
Jeri Abelhouzen
1307 East Broadway

- 1 cup pearled barley, not quick
- 2 large onions, sliced
- ½ pound bacon, fried and crumbled
- 1 can tomato soup

Add barley to 6 cups boiling water. Boil slowly one hour. Use one-half of the bacon grease and cook onion in it slowly until clear. Add to barley and let stand 30 minutes. Salt to taste. Add tomato soup and bacon.

SPICED PEACH HALF
Mrs. Jack Robinson
1604 West Fourth

- 8 canned peach halves
- ½ cup mincemeat
- ½ cup butter

Preheat broiler. Spoon one tablespoon mincemeat into each half. Top with one tablespoon of butter. Broil and serve immediately.

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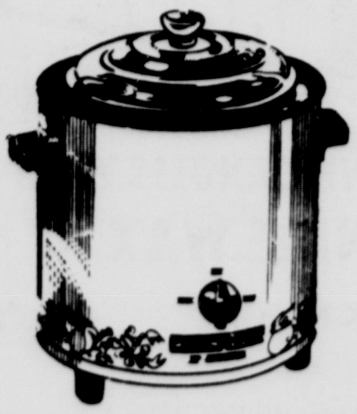

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Beating Biscuits

Although not hammering on the dough as many bakers of Maryland Beaten Biscuits used to do, Mrs. Bob Johnson, 720 West Broadway, does make this biscuit dough go through a traumatic ordeal. The dough is forced many times through a "beaten biscuit machine" which resembles the wringers on hand washing machines. Mrs. Johnson said sometimes it takes 30 to 45 minutes to get the dough to crackle and pop and become blistery. When it reaches this stage, the dough is cut into small circles and baked. Mrs. Johnson serves her beaten biscuits buttered with country ham and uses them for appetizers when she entertains.

(Democrat-Capital Photo)

MARYLAND BEATEN BISCUITS
Mrs. Bob Johnson
720 South Broadway

4 cups flour, sifted
½ teaspoon baking powder
½ teaspoon salt
½ cup lard
1 cup milk

Sift dry ingredients and work in lard with the fingertips. Stir in milk and turn dough out on a lightly floured breadboard. Beat with a wooden mallet and fold the dough over. Beat again. Continue this procedure until blisters appear on the dough. Pinch off pieces about the size of small walnuts and work with the hands. Press flat and prick each with a fork. Bake on ungreased cookie sheet for 20 minutes in 450 degree oven.

———

In Miss Leslie's New Cookery Book, 1857, Miss Eliza Leslie had this to say about Maryland Biscuit (Beaten Biscuits):

"This is the most laborious of cakes, and also the most unwholesome, even when made in the best manner. We do not recommend it; but there is no accounting for tastes. Children should not eat these biscuits — nor grown persons either, if they can get any other sort of bread.

"When living in a town where there are bakers, there is no excuse for making Maryland biscuit. Believe nobody that says they are not unwholesome. Yet we have heard of families, in country places, where neither the mistress nor the cook know any other preparation of wheat bread. Better to live on indian cakes."

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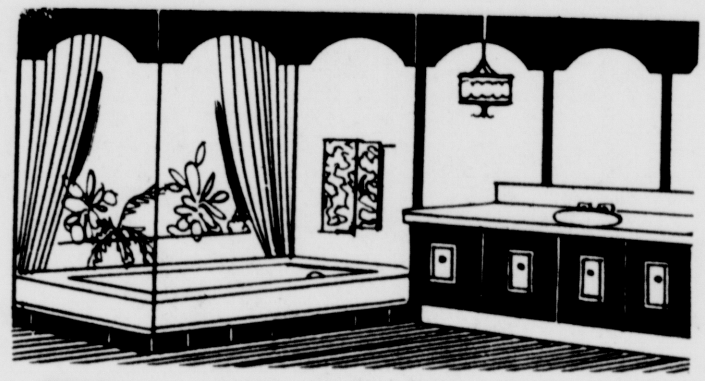

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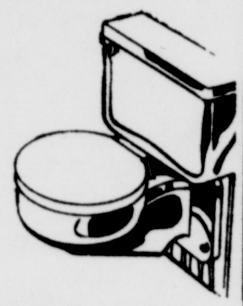

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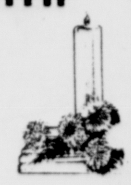

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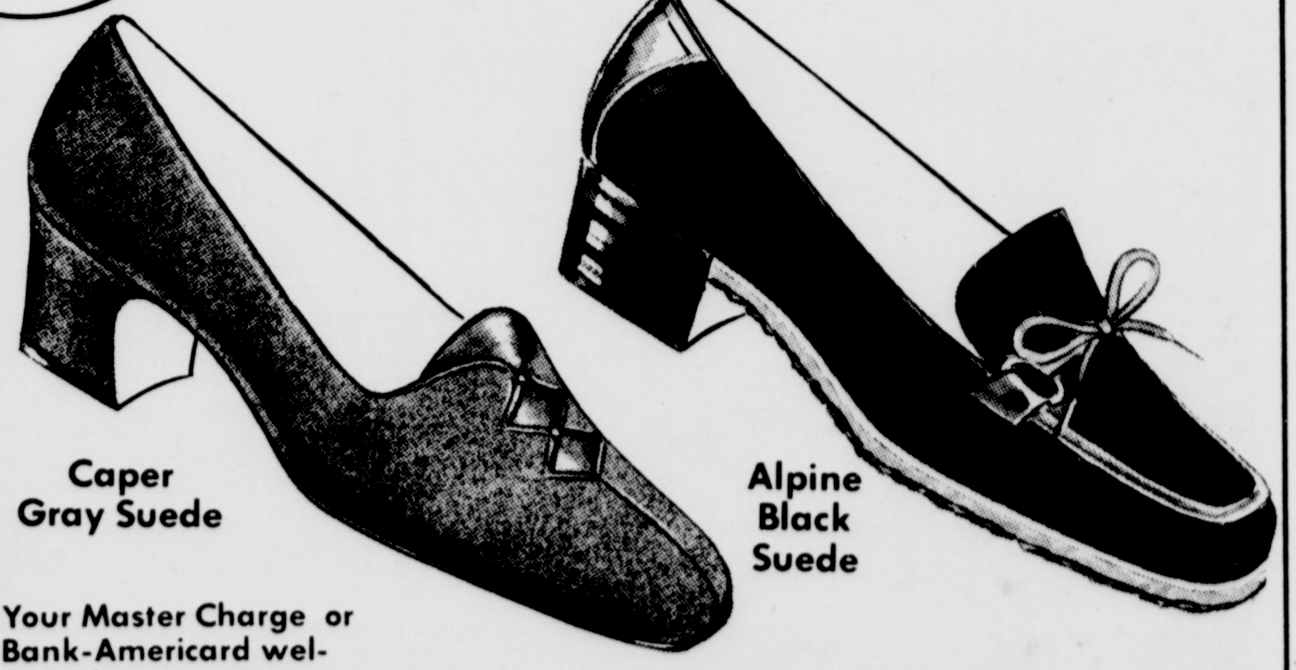

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GEORGIAN BIRDS OF PARADISE

Mrs. Jack Robinson
1604 West Fourth

½ cup olive oil
1 pound small white onions
2 cloves of minced garlic
8 chicken breasts (6 ounces per half)
¼ cup flour
2 cups sauterne wine
2 teaspoons salt
¼ teaspoon pepper
2 teaspoons thyme
4 teaspoons chopped parsley
2-3 ounce can of sliced mushrooms
2 tablespoons warmed brandy

Heat oil slowly in a heavy skillet with a tight cover. In the heated oil, saute onions and garlic. Add chicken and brown on both sides. Remove onions and chicken. Pour out all of the oil except ¼ cup. Blend together flour, wine, and spices. Add to oil in the skillet.

To the above, add onions and chicken. Cover and let simmer for 45 minutes. Add parsley and mushrooms. Simmer 10 more minutes. Place warmed brandy on platter and light just before serving the chicken for flambeau.

ARTICHOKES AND SPINACH CASSEROLE

Mrs. Jack Robinson
1604 West Fourth

2-10 ounce packages of frozen chopped spinach
1 package frozen artichokes
½ cup melted butter
1-8 ounce package softened cream cheese
1 teaspoon lemon juice
cracker crumbs

Preheat oven to 350 degrees and grease casserole. Cook vegetables according to package directions. Drain well. Add butter, cream cheese and lemon juice to cooked spinach and blend together. Put artichokes in the bottom of the casserole and add spinach mixture. Sprinkle top with cracker crumbs, dot with butter and bake for 25 minutes.

COACH HOUSE GREEN SALAD

(This is from one of the best restaurants in Atlanta)
Mrs. Jack Robinson
1604 West Fourth

1 bunch watercress
2 heads chicory
2 pounds fresh spinach
salt
1 clove garlic
6 tablespoons olive oil
2 tablespoons lemon juice
freshly ground black pepper
2 hard-boiled eggs sliced into wedges
½ red onion, thinly sliced
6 slices crisp bacon, crumbled

Sprinkle bottom of wooden salad bowl with salt and rub with garlic. Add olive oil and lemon juice. Chill bowl. When ready to serve, add greens, pepper and garnish with eggs, onion slices and bacon. Toss.

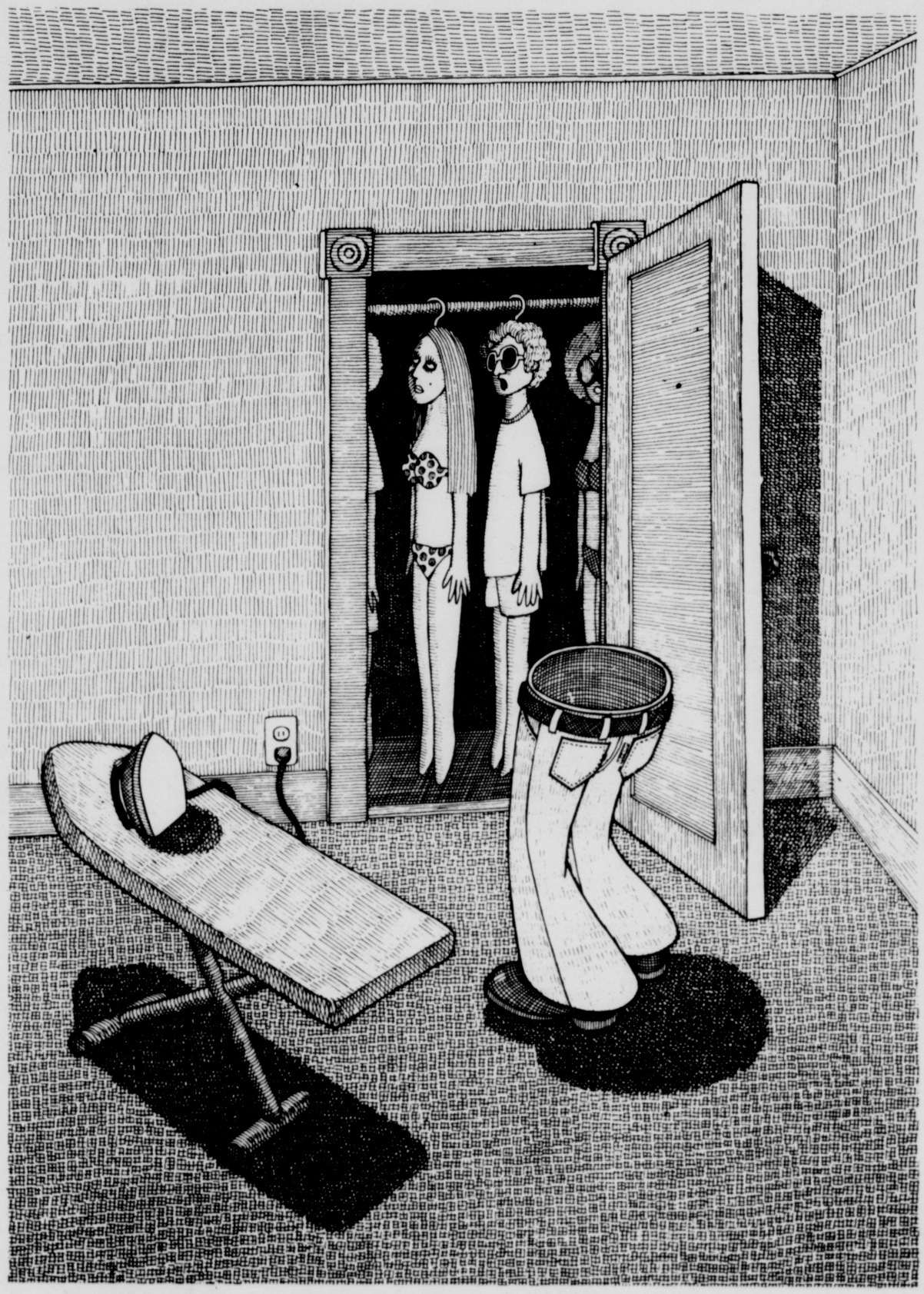
SOUR BEAN SALAD

Pearlie Nauman
LaGrange, Tex.

1 16-ounce can cut green beans, drained
1 16-ounce can cut yellow wax beans, drained
1 16-ounce can red kidney beans, drained
1 4-ounce jar sliced pimentos, drained
1 large onion, sliced thin
1 large green pepper, sliced thin
½ cup celery, sliced thin
1 teaspoon salt
¼ cup salad oil
½ cup vinegar

Combine all ingredients and mix well. Store in refrigerator overnight in covered container.

NOTE: ¼ cup Italian dressing may be substituted for oil and vinegar.



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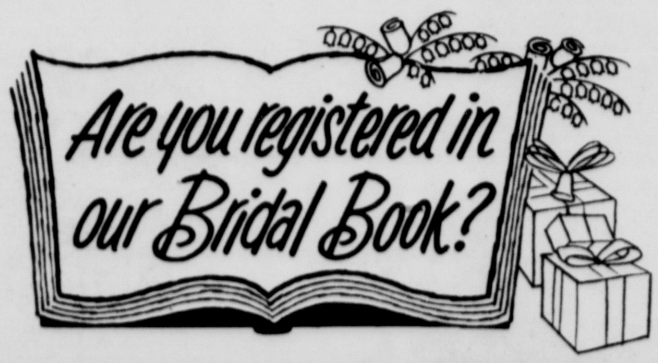

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CHRISTMAS DINNER

DATE CAKE

Mrs. T. E. Hickam
Route 2

1 cup hot water
1 cup dates
2 teaspoons butter
1 teaspoon soda
1 cup sugar
1 cup flour
¼ teaspoon salt
1 teaspoon vanilla
1 egg
1 cup nutmeats, optional

Add water to dates, butter and soda. Cool slightly and add remaining ingredients. Mix well. Bake in flat pan. Cover with thin icing.

BOILED SPICE CAKE

Mrs. T. E. Hickam
Route 2

1 cup sugar
1 cup raisins
1 cup water
1 stick margarine
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon salt
1½ cups flour
1 teaspoon soda

Combine first seven ingredients in sauce pan. Boil slowly three minutes. Cool. Add flour and soda and mix well. Bake in loaf pan. Cover lightly with brown sugar icing.

CHRISTMAS EVE WITHOUT CHAOS

Mrs. Robert Enochs
2500 Stephenson

Oyster Stew
Baked Ham with Swiss
Egg Rolls
Relish Platter
Nesselrode Puddings

OYSTER STEW

2 cans frozen Oyster Stew
2 cups Half 'n Half
1 cup oysters or more
Salt, pepper and butter

Heat oyster stew, add Half 'n Half and oysters. Heat until edges of oysters curl. Salt and pepper to taste and float generous amount of butter on each serving.

NESSELRODE

(Special Christmas Pudding)

4 egg whites
4 tablespoons sugar
Two-thirds cup grapenuts
½ cup almonds
½ cup maraschino cherries, chopped
2 tablespoons cherry syrup
1 teaspoon vanilla
2 cups cream
½ cup powdered sugar

Beat egg whites until foamy and gradually add sugar beating until stiff. Fold in grapenuts, almonds, cherries, syrup and vanilla. Whip cream with powdered sugar and add to other mixture.

In cupcake liners sprinkle a few grapenuts. Add pudding and decorate each with slivers of maraschino cherries which have been arranged to form poinsettias. Sprinkle a few grapenuts in center. Freeze. Makes 20-25.

Note: This makes a pretty dessert that can be eaten from the cupcake liners which is great if there are youngsters around, Mrs. Enochs said.

LEPP COOKIES

(Half of the original German Recipe)

Mrs. Emmett L. Bohon Jr.
Route 2

4 cups molasses
1¾ cups shortening
3 cups sour milk
2 cups brown sugar
1½ tablespoons salt
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon allspice
1 tablespoon ginger
4 tablespoons baking soda
1½ tablespoons baking powder
10 cups sifted flour
5 to 6 packages assorted candied fruit
1 package raisins
3 to 4 cups chopped nuts

Mix molasses, shortening, milk and brown sugar. In separate bowl combine spices, baking soda and baking powder with one cup of flour. Add remaining flour, fruit, raisins and nuts. Dough will be stiff. Chill overnight.

Roll out dough, a small portion at a time, rolling as thin as possible. Cut in 2 inch squares. Bake at 350 degrees for 10 minutes or until delicately brown and touching lightly leaves no imprint on cookie.

Makes about 20 dozen cookies.

EICKHOFF'S TOM AND JERRY

Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

12 eggs
5 pounds powdered sugar, approximately
½ teaspoon cloves
½ teaspoon allspice
1½ teaspoon cinnamon
1 scant teaspoon cream of tarter or baking soda (to keep sugar from settling to the bottom)
1 wine glass rum

Beat egg whites until very stiff. Beat yolks until thickened some. Mix and fold in spices and rum. Thicken with sugar until light to medium thick batter is formed. Refrigerate.

To serve, take one tablespoon batter, one jigger whiskey, a few drops rum and fill mugs almost full with boiling water. Stir well until foam is on top. Sprinkle with nutmeg.

NOTE: Earthenware or stoneware mugs are best because they hold heat better than glass or china.

MAXINE'S PERSIMMON PUDDING

Mrs. Robert Enochs
2500 Stephenson

1 pint persimmon pulp
2 cups grated raw sweet potato
2 cups flour
1 tablespoon baking powder
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon vanilla
3 eggs beaten
1 cup brown sugar
1 cup white sugar
1 cup melted butter
1 cup sweet milk
1 cup raisins
1 cup coconut
1 cup nutmeats

In large mixing bowl combine persimmon pulp, sweet potato, flour, baking powder, spices and vanilla. In separate bowl, beat eggs into sugars then combine with other ingredients. Add melted butter, milk and remaining ingredients.

Bake at 325 degrees in 9 x 13 inch pan for 1½ hours.

Age seven to 10 days for peak flavor and serve with whipped cream or sauce.

NOTE: Mrs. Enochs said persimmons grow wild in the country. They are an orange colored fruit that turns purple when ripe. Persimmon pulp is prepared by rinsing the fruit under cool water several times then placing them in a food mill. They are then ground to separate the many seeds from the pulp, Mrs. Enochs said.

SAUCE FOR PERSIMMON PUDDING

Mrs. Robert Enochs
2500 Stephenson

One-third cup butter
1½ cup powdered sugar
1 egg
½ teaspoon vanilla
½ teaspoon rum extract
1 cup heavy cream

Melt butter and add to it all ingredients except cream. Whip cream to firm stage and add to other mixture.

HOLIDAY JELLY

Bonnie Moore
Tipton

2 cups sweet cider
2 cups cranberry juice
4 cups sugar
½ cup liquid pectin

Combine cider, juice and sugar. Bring to boil. Add pectin and bring to a rolling boil. Boil one minute. Pour into jars and cover with paraffin.

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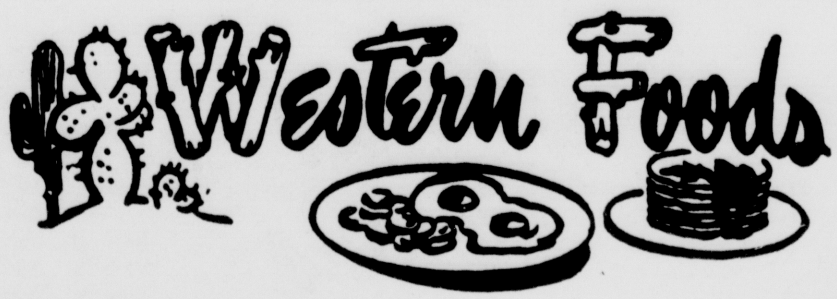
Holiday Treats



HOLIDAY FRUITCAKE

Mrs. Leland Bahrenburg
Cole Camp

1 20-ounce package white cake mix
4 eggs
¼ cup water
2 teaspoons salt
2 teaspoons lemon extract
½ cup sifted flour
1 pound pecan halves
½ pound candied cherries
½ pound candied pineapple, cut up
1 pound white raisins

Place cake mix in bowl and add one egg, water, salt and flavoring, beating until smooth. Add remaining eggs, one at a time, beating well after each addition.

Sift flour over fruits and nuts then stir into cake batter. Line with foil a 10-inch angel cake pan with removable bottom. Fill with batter and press down.

Bake in slow oven (275 degrees) 2½ to 3 hours or until done. A pan of water should be placed in the oven during baking.

Cool before removing from pan. Glaze and trim with candied fruit.

LEPP COOKIES

Mrs. Frank Hayes
2213 West Third

1 quart sorghum molasses
2 cups lard
¾ cup brown sugar
¼ cup cinnamon
¼ cup nutmeg
2 tablespoons cloves
1½ teaspoons allspice
¾ cup buttermilk
¼ cup soda
3 cups black walnuts
1 tablespoon salt
Approximately 16 cups flour

Melt lard in dishpan. Add molasses, spices and brown sugar. Add the soda which has been dissolved in buttermilk. Add flour to make a stiff dough and work in nuts.

Let stand in a cool room or refrigerator overnight. It is a good idea to divide dough into balls, ready to roll out. Roll and cut into 2¼ inch size squares. Bake at 350 degrees for 12 to 15 minutes on greased cookie sheet.

Makes about 10 dozen cookies which should be iced and aged for several weeks.

ICING

3 egg whites
1½ boxes powdered sugar
Juice of 3 lemons

Beat egg whites and add powdered sugar. Use enough juice to make consistency easy for spreading.

ENOCHS' CHRISTMAS COOKIES

Mrs. Robert Enochs
2500 Stephenson

This is a variation of the German "Lebkuchen" recipe.

4 cups butter
1 quart maple syrup
2 pounds brown sugar
24 ounces candied citron
24 ounces candied pineapple
24 ounces candied cherries
2 quarts hickory nuts
1 pound currants
1 tablespoon cloves
1 tablespoon cinnamon
1 tablespoon salt
1 tablespoon nutmeg
1 tablespoon soda
1 quart sour cream (may use 1 quart evaporated milk with 4 scant tablespoons vinegar — let stand one hour)
16 to 20 cups flour (enough for stiff, unsticky dough)

Combine butter, syrup and brown sugar. Add fruits, finely chopped, and nuts, currants and spices. Mix in sour cream and flour. Let stand in cool place overnight. Roll out and cut in squares. Bake for 350 degrees 15 minutes, or until lightly brown.

Store 3 to 4 weeks for peak in flavor. Makes 20 to 24 dozen cookies.

NOTE: This dough, rolled at ½ inch thickness, and baked slightly longer is somewhat like a miniature fruitcake.

If making only ¼ recipe, use a scant teaspoon of the spices listed above.

CHEESE APPLE APPETIZER

Mrs. P. Cecil Owen
823 West Sixth

1 5-ounce jar Old English cheese
1 5-ounce jar Roka blue cheese
1 8-ounce package cream cheese
One-third clove crushed garlic
1 teaspoon Worchestershire sauce
Salt to taste

Blend cheeses and add remaining ingredients. Mix well. Place on waxed paper and chill. Shape into form of an apple and cover with paprika. Decorate with sprig of leaves. Serve with crackers.

CHUCK WAGON BAKED BEANS

Miss Kathy Hunter
Route 4

1 15-ounce can pork and beans
¼ cup light molasses
¼ teaspoon ginger
Dash of pepper
¼ teaspoon salt
½ cup chopped onions
3 slices bacon, cut into pieces

Mix all ingredients except bacon in a 1½-quart casserole or bean pot. Place bacon pieces on top and bake covered, in a slow oven (325 degrees) approximately two hours.

WESTERN HASH

Mrs. Wayne Davis
Route 3

1 pound ground beef
3½ cups tomatoes
1 cup chopped green pepper
½ cup chopped onion
½ cup uncooked rice
½ teaspoon salt
½ teaspoon basil
Pepper

Brown beef and add remaining ingredients. Cover and simmer 25 minutes, stirring occasionally. Place in baking dish and top with ½ pound processed cheese slices. Bake until cheese melts.

MOCK CHOW MEIN

Mrs. Wayne Davis
Route 3

1 to 1½ pounds ground beef
1 medium onion diced
1 cup celery, diced
1 cup rice cooked in 1½ cups water
1 can mushroom soup
2 soup cans water
2 tablespoons soy sauce
Salt to taste

Cook beef until it loses its color. Add onion, celery and other ingredients. Cook in greased baking dish at 350 degrees for 35 to 45 minutes. Serve with chow mein noodles.

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New England Dishes

PAT'S PUDGETT SOUND CLAM CHOWDER
Mrs. J. W. Maunders
Walnut Hills

1 stick margarine
2 medium chopped onions
5 medium potatoes, diced
3 small flat cans clams and juice
1 quart water
1 quart milk
Salt and pepper to taste

Melt margarine in pan. Add onions and cook until they are transparent. Add potatoes to butter mixture and clams. Add water and cook until potatoes are tender. Add milk and simmer slowly about 30 minutes. Salt and pepper to taste and serve with crackers or croutons.

BAKED BEANS
Mrs. Emma D. Kreisler
Lincoln

1 medium onion
1 pound hamburger
1 can pork and beans
1 can tomato soup
2 tablespoons brown sugar

Brown onion and hamburger in skillet. Mix in beans, soup and sugar. Pour into baking dish and bake or simmer on range until done.

INDIAN PUDDING
Mrs. Robert Liston
507 Sunset Drive

¼ cup corn meal
2 cups hot milk
¼ cup sugar
⅛ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground ginger
½ teaspoon cinnamon
¼ cup molasses
1 cup cold milk
Whipped cream
Nutmeg

Stir corn meal, a little at a time, into the hot milk and cook over low heat or in the top of a double boiler, stirring constantly, for 15 minutes or until thick. Remove from heat. Mix together sugar, baking soda, salt, ginger, and cinnamon, then stir into the corn meal mixture. Add molasses and cold milk, mixing thoroughly. Pour into a 1-quart casserole and bake in a preheated 275 degree oven for 2 hours. Serve warm with whipped cream and a light sprinkling of freshly grated nutmeg. Serves 6 to 8.

BAKED BEANS
Mrs. Carrie Gay
927 North Osage

2 cups pinto beans
1 good sized ham hock and water
Two-thirds cup diced green peppers
1 large onion, diced
Two-thirds cup diced celery
Two-thirds to 1 cup dark brown sugar
2 tablespoon vinegar
4 tablespoon catchup
1 teaspoon salt
8 ounce can tomato sauce

Soak beans overnight. Drain and wash with cold water. Trim ham hock of excess fat. Cover beans and ham hock well with water and cook in oven for 3 to 4 hours. When beans are tender, add the following: Green peppers, onions, celery, brown sugar, vinegar, catchup, salt and tomato sauce. Cut ham from bone and remove any more excess fat. Add ham to beans. Pour into a 2 quart casserole or a 1 quart casserole. Bake 4 hours. (Bake 30 minutes at 400 degrees, and the remainder of the time at 300 degrees.)

LONDON CREAM CANDY
Mrs. Fred Davis
Walnut Hills

4 cups brown sugar
4 cups white sugar
Five-sixths pint white syrup
(approximately one and two-thirds cups)
One and one-third pint thin cream
One-third cup butter

Cook until it forms a rather firm ball in cold water. Flavor with vanilla. Add nuts or coconut as desired. Beat vigorously.

Beating well is the secret of making this extra good candy. Advisable to divide when ready to beat as it is a large quantity. Takes several minutes to cook. (Knowledge gained by experience).

NOTE: This is a recipe given to Mrs. Davis from her mother.

PUMPKIN NUT BREAD
Mrs. Maxine Hester
929 North Osage

2 cups sifted flour
2 teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup Libby's Solid Pack Pumpkin
1 cup sugar
½ cup milk
2 eggs
¼ cup softened butter
1 cup chopped pecans

Sift together flour, baking powder, soda, salt and spices. Combine pumpkin, sugar, milk and eggs in mixing bowl. Add dry ingredients and softened butter; mix until well blended. Stir in nuts. Spread in well-greased standard (9x5x3-inch) loaf pan. Bake in 350 oven for 45 to 55 minutes or until toothpick inserted in center comes out clean. Makes one loaf.

NOTE: For 2 loaves, use 1 can 16 ounce pumpkin and double remaining ingredients. Bread may be frozen.

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Recipes From Area Homemakers

SPICED APPLESAUCE CAKE

Mrs. William Paxton
Smithton

½ cup shortening
½ cup sugar
1 cup light corn syrup
2 eggs, well beaten
2 cups sifted flour
½ teaspoon salt
1 teaspoon double acting baking powder
½ teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon cloves
1 teaspoon allspice
1 16 ounce can sweetened applesauce
1 tablespoon grated orange peel
1 cup raisins
½ cup chopped walnuts (optional)

Preheat oven to 350 degrees. In a large bowl, thoroughly cream shortening and sugar. Add corn syrup gradually, beating until smooth and well blended. Add eggs. Beat well.

Sift dry ingredients together. Add to first mixture alternately with applesauce, mixing gently just until smooth each time. Stir in remaining ingredients. Bake in greased 8x12 inch pan for one hour. Yield: 8 squares. It stays fresh for a week.

NOTE: Can be served plain, with whipped cream or a simple lemon-butter icing.

JELLY ROLL

Mrs. T. E. Hickam
Route 2

1 cup sugar
1 cup flour
One-third cup hot milk
2 eggs
1 teaspoon vanilla
2 teaspoons baking powder
Pinch of salt
1 glass jelly

Beat eggs light and add sugar and vanilla. Sift flour, salt and baking powder together. Add to egg mixture and add hot milk. Bake in greased pan. Turn out on damp cloth, spread with jelly. Roll while warm. Dust with powdered sugar.

BROCCOLI CASSEROLE

Mrs. Logan Siegel
Smithton

2 packages frozen broccoli, cooked, drained and cut up
2 hard cooked eggs, cut up
9 or 10 crackers, rolled fine
1 heaping cup of grated cheddar cheese
1 cup mushroom soup
One third cup milk
One-third stick margarine

Put the above ingredients in a casserole alternating with the mixture. Spread crackers on top. Bake at 350 degrees for 30 minutes.

CHEESE BALL

Mrs. P. Cecil Owen
823 West Sixth

2 8-ounce packages cream cheese
½ pound sharp Cheddar cheese
2 teaspoons grated onion
2 teaspoons Worchestershire sauce
1 teaspoon lemon juice
1 teaspoon paprika
½ teaspoon seasoned salt
¼ teaspoon salt
1 2¼-ounce can deviled ham
2 tablespoons finely chopped parsley
2 tablespoons finely chopped pimento, drained
One-third cup finely chopped pecans

Soften cream cheese, add the next eight ingredients. Mix until creamy and well blended. Stir in parsley and pimentos. Cover and refrigerate several hours. Shape into ball and coat with nuts. Wrap in moisture and vapor proof material. Refrigerate until ready to serve.

NOTE: Mrs. Owen said she decorates the top of the cheese ball to coordinate with the season in which she is serving it.

SPLIT BANANA CAKE

Mrs. Nellie Mullins
1215 West Spring

2 cups Hydroz cookie crumbs
1 stick pie crust mix
2 cups powdered sugar
2 eggs
1 stick margarine
1 banana
1 20-ounce can drained crushed pineapple
2 packages whipped topping
Nuts and maraschino cherries

Combine cookie crumbs and pie crust mix. Pat into bottom of pie pan. Beat powdered sugar, eggs and margarine together and spread over crumbs. Slice banana lengthwise or crosswise and place in pie plate. Spread pineapple over banana. Top with whipped topping and garnish with nuts and maraschino cherries. Keep in refrigerator until cooled and set.

NOTE: Vanilla wafers can be substituted for the hydrox cookies.

PEANUT BUTTER PUMPKIN PIE

Mrs. Carrie Gay
927 North Osage

One-third cup firmly packed brown sugar
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon ginger
⅛ teaspoon ground cloves
1½ cup peanut-butter
3 eggs
1 cup brown syrup
1 cup light cream
1 unbaked 9 inch pastry shell

Mix together brown sugar, cinnamon, salt, ginger, and cloves in mixing bowl. Stir in corn syrup, pumpkin, peanut butter and cream. Pour into slightly beaten eggs. Pour into unbaked pastry shell, pouring in last portion after pie has been placed on oven rack. Bake in 350 oven 1 hour or until set, 2 inches from edge.

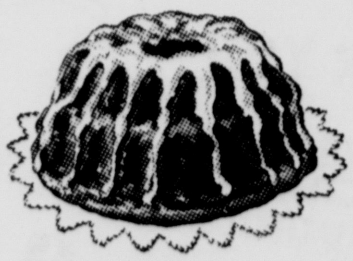
Serve with whipped cream if desired.

SCALLOPED PINEAPPLE

Mrs. John T. Thixton
Kirkwood

½ cup melted butter
4 cups bread cubes (for stuffing)
2 scant cups of sugar
3 eggs, beaten slightly
1 small can of evaporated milk or 1-15 ounce can crushed pineapple

Mix all the ingredients and place in a greased baking dish. Bake at 350 degrees for 35 minutes or until it comes away easily from the edge of the dish. Serve warm or cold.



NOODLES

Mrs. James LaBahn
Route 4

2 8-ounce packages noodles, cooked
3 cups cottage cheese
2 teaspoons Worcestershire sauce
1 pint sour cream
½ teaspoon tabasco sauce
1 cup parmesean cheese

Mix all ingredients except parmesean cheese. Place in greased casserole dish and sprinkle cheese on top. Bake at 325 degrees for 25 minutes. Serves 10 to 12.

NOTE: Good with baked chicken, cornish hens or quail.

LEMON PIE

Mrs. W. D. Dunham
Hughesville

1⅛ cup sugar
7 tablespoons cornstarch
¼ teaspoon salt
2½ cups water
One-third cup plus 1 tablespoon frozen lemon juice concentrate
3 eggs
One-third teaspoon cream of tarter
6 tablespoons sugar

Mix sugar, cornstarch and salt, stir in the water. Cook over low heat, stirring constantly, until thickened. Stir a little of the hot mixture into the slightly beaten egg yolks; add to remaining hot mixture and cook over very low heat for two minutes, stirring constantly. Add lemon juice, cool. Pour into baked 9 or 10 inch baked pie shell. Cover with meringue made from the egg whites, cream of tartar, slowly blending in the sugar. Bake in moderate oven for 15 minutes, or until lightly browned.

DIETER'S SALAD

Mrs. Herbert H. Brunjes
Stover

1 package lime gelatin
1 small carton cottage cheese
1 small can crushed pineapple

Make gelatin according to package directions. Add cottage cheese and pineapple. Regrigerate and serve on lettuce cup.

Creole Cuisine

SEAFOOD IN CHEESE SAUCE

Mrs. Bernard H. Raouls
Route 4

1 pound cooked shrimp
1 pound crab meat
½ cup butter
½ cup flour
4 cups milk
2 teaspoons salt
1 6-ounce can sliced mushrooms, drained
1 tablespoon celery flakes
One-third cup green onion, chopped
1½ teaspoons chopped pimento
1½ teaspoons chopped green pepper
4 cups grated, sharp cheddar cheese

Melt butter and stir in flour. Remove from heat and add milk. Stir until smooth. Return to heat and cook until smooth and thickened. Season with salt and add mushrooms, celery flakes, green pepper, green onion, olives and pimento. Mix well. Stir in shrimp and crab plus 3 cups of the cheese. Cook over very low heat until cheese is melted. Turn into shallow casserole and sprinkle top with remaining cup of cheese.

Refrigerate if desired until serving time.

To serve, bake at 350 degrees for 25 to 30 minutes, until heated through and cheese is melted. Serve with rice. Makes 14 servings.

JAMBALAYA

Mrs. Robert Liston
507 Sunset Drive

½ pound ham, cut into small cubes
¼ pound pepperoni, sliced
5 ounce can shrimp, drained
2 tablespoons shortening
1 large onion, chopped
1 clove garlic, minced
1 medium green pepper, chopped
¼ cup parsley, finely chopped
2 cups canned tomatoes, sieved
⅛ teaspoon each: black pepper, red pepper, chili powder
1 teaspoon salt
¼ teaspoon rubbed thyme
1 bay leaf
2 cloves, ground
1½ cups long grained rice
2 cups meat broth or water or canned bouillon

Cook chopped onion, garlic, green pepper in the heated shortening until clear. Add other ingredients except shrimp, meat broth and rice. Simmer 20 minutes. Add meat broth as needed. Add shrimp about five minutes before serving. Cook rice in usual manner. Place on-half cup of warm rice in soup bowl. Pour Jambalaya over rice in bowl. Serve hot.

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Creamy Delight

Pennsylvania Dutch Peach Pudding is baked and served in glazed paper dessert dishes which have a design copied from old toleware.

Pennsylvania Dutch Pudding Treat

By CECILY BROWNSTONE
Associated Press Food Editor

Nowadays paper cups, plates, soup and salad bowls and dessert dishes come in such attractive patterns they can be used for parties.

A recent addition to this paperware comes in the Pennsylvania Gaudy Dutch design. This pattern features red and yellow colors, teamed with brown and white, and was originally used on toleware. All the Gaudy Dutch paperware is glazed and the 7-ounce dessert dishes may be used for baking at (or up to) 350 degrees; they go through the baking process without deterioration of color and design. Here's how to use these dessert dishes to make a Pennsylvania Dutch Peach Pudding.

1 cup unsifted flour, stir to aerate before measuring
1 teaspoon baking powder
¼ teaspoon salt
¼ cup butter
¾ cup sugar
1 egg
1 teaspoon vanilla
½ cup milk
2 pounds fresh peaches, about 12 small or 5 large
½ cup heavy cream, whipped (if desired)

On wax paper thoroughly stir together the flour, baking powder and salt.

In a medium mixing bowl cream butter and ½ cup of the sugar; add egg and vanilla; beat well. Beat in the flour mixture alternately with the milk. Set this batter aside.

Peel and cut into ½-inch slices enough peaches to make 4 cups. Stir the remaining ¼ cup sugar into the peaches.

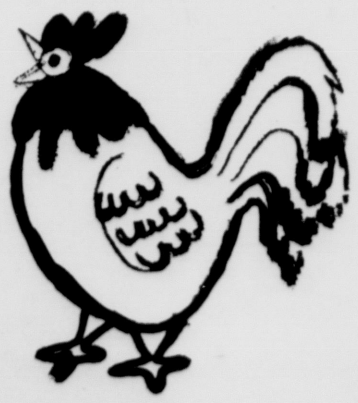
Spoon sugared peaches into six 7-ounce Gaudy Dutch design glazed paper dessert dishes. Divide any juice from peaches among the dishes.

Spoon batter onto top of peaches. No need to spread batter because it spreads during baking.

Bake in a preheated 350-degree oven until topping is browned—40 to 45 minutes. Serve warm or cold; top, if you like, with whipped cream.

Makes 6 servings.

Note: Juices bubble up and may boil over; if they do, protect oven by putting a cookie sheet or piece of foil on shelf below pudding. Dishes may be placed on a cookie sheet before baking rather than on oven rack, if you like.



Create a Cool Dessert

By CECILY BROWNSTONE
Associated Press Food Editor

A friend of ours, back from a visit to Mexico, brought us a delightful privately printed cookbook: "Villa Montana Cuisine" by Ray Cote with the collaboration of Melva Sannebeck.

Villa Montana is in Morelia's suburban Santa Maria Hills and Kate Simon in her book, "Mexican Places and Pleasures," says it is one of the most comfortable and comforting inns in Mexico.

And James Norman in his guide book, "In Mexico," writes that Raymond Cote, the artist and gourmet owner of Villa Montana, does magnificent things with food. Cote himself says he serves just plain old-fashioned cooking, a lot of it based on recipes given him by his guests.

One of the most attractive recipes in "Villa Montana Cuisine" is for a Tropical Sherbet. When we served it to guests they found it wonderfully refreshing and a great combination of flavors. Cote says that in the sherbet recipe "fruits can be varied to suit your taste, so long as you keep the same proportions of corn syrup, which prevents sherbet from crystalizing." Here is our adaptation of this delectable frozen dessert.

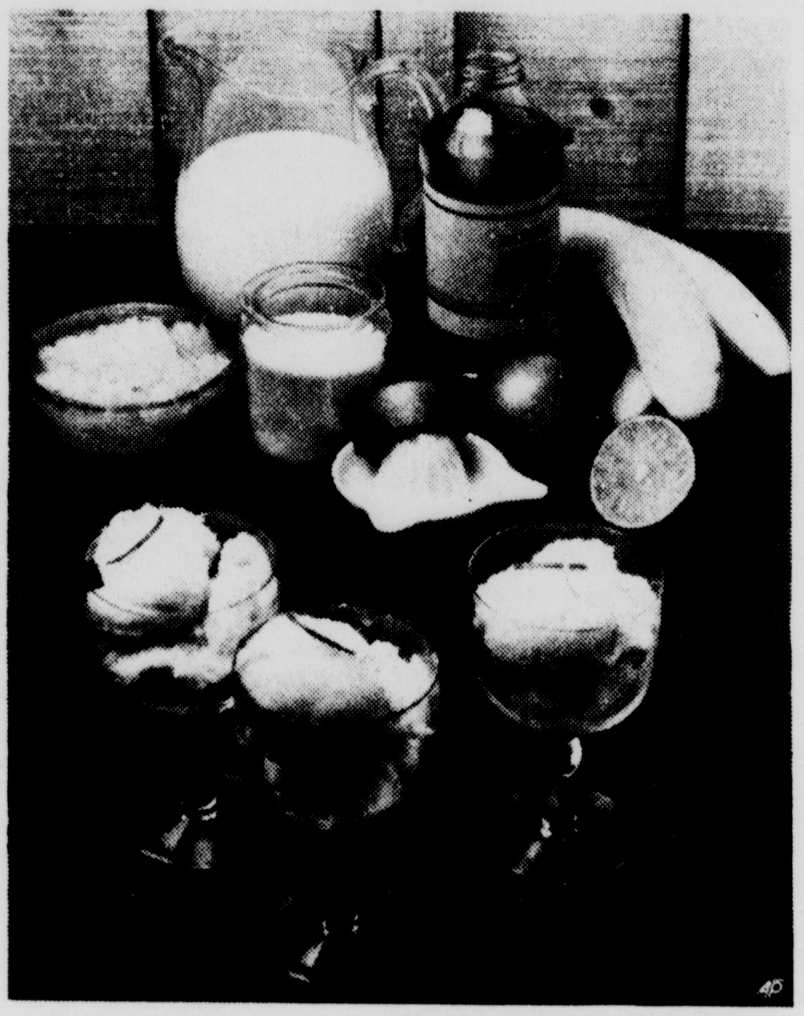
TROPICAL SHERBET

½ cup sugar
1-3rd cup light corn syrup
1-3rd cup lime or lemon juice
1 can (8¼ ounces) crushed pineapple, undrained
½ cup pureed banana, about 1 ripe banana
2 cups milk

In a medium mixing bowl stir together the sugar, corn syrup, lime juice, undrained pineapple, banana and milk until sugar is dissolved. Pour into a loaf pan (9 by 5 by 3 inches). Freeze until partially frozen.

Remove from freezer and turn into mixing bowl. Beat with a hand-operatd or electric rotary beater until light and creamy. Return to loaf pan. Cover tightly with wax paper or transparent plastic wrap. Freeze until firm. Remove from freezer about 15 minutes before serving. Makes about 1¼ quarts.

Note: If sherbet isn't served for a day or so after it has frozen until entirely firm, turn into 1 or 2 freezer containers, cover tightly and store in freezer.



Tropical Sherbert

Sherbert is one of the desserts that is easier to prepare than one might expect. Not only is it simple, it is a light dessert that almost everyone will enjoy.

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New Orleans Blends Tastes and Spices

By TOM HOGE
AP Newsfeatures Writer

I got my first look recently at New Orleans, that lovely old city noted for the moss-covered houses and iron-grilled balconies lining its French Quarter and the stately Greek Revival mansions of its Garden district.

Most intriguing to me, however, was the food, based mainly on the Creole cuisine, a fascinating mixture of French, Spanish, Anglo-Saxon and Indian influences, all blended together by generations of New Orleans cooks using the crabs, oysters, crawfish, tabasco sauce and other delicacies that abound in the region.

New Orleans is known especially for its gumbo, a combination soup and stew made from an assortment of shellfish, turkey and other fowl. Or you can substitute rabbit, squirrel or wild duck, if you prefer game.

Another local favorite is the famed jambalaya, a savory dish derived from the Spanish paella. This tangy melange of highly flavored rice, ham, shrimp and tomatoes has become a favorite in restaurants far from the Deep South.

Sunday breakfast is a memorable event in New Orleans, comparable to the New York brunch, but more elaborate. Usually it is led off with a Sazerac, a local cocktail consisting of rye whiskey, a touch of Pernod, a dash of bitters, some sugar and a twist of lemon.

This regal repast is characterized by such dishes as rich oyster soup, roast quail bathed in a wine sauce and embedded in wild rice and artichoke hearts. And if this is not enough, Louisiana hosts will ply you with a crepe filled with cream cheese and sour cream and blanketed with strawberries flamed in kirsch. Then finally you are served cafe brulot, a spectacular concoction of strong black coffee flavored with cloves, cinnamon and orange and lemon peel, and set ablaze with curacao and cognac.

There are other Creole specialties, like crawfish bisque, a thick soup studded with the bright red crawfish heads, stuffed with meat, garlic and bread crumbs.

For those who like informality, there is the New Orleans crab boil. This actually consists of boiled crabs plus crawfish and shrimp. The guest sits down in his shirtsleeves at a plain wooden table covered with newspapers. Peeling off the shells of the spiced shellfish, he washes them down with bottles of beer nestled in a trough of ice within handy reach.

New Yorkers who recall the delights of New Orleans cookery can refresh their memories with a visit to the Grenadier, an attractive old world type restaurant on New York's East Side.

The Grenadier has a woman chef named Velma James who comes from New Orleans and is well grounded in the specialities of that region. Among her favorite dishes is Shrimp Creole and here is her recipe:

SHRIMP CREOLE

2 pounds shrimp, shelled and deveined
1 large onion
1 No. 2 can tomatoes
1 medium can tomato sauce
1 bay leaf
1 teaspoon parsley
½ teaspoon thyme leaves
½ teaspoon black pepper
1 teaspoon salt
4 large green peppers

Chop onion and saute in olive oil till golden brown. Add shrimp and saute 10 minutes. Add tomatoes, tomato sauce, bay leaf, parsley, thyme, pepper and salt, and cook another 20 minutes. Cup up green peppers in small pieces and add, cooking a final 10 minutes. Serves four persons and is good with rice. Should be accompanied by a chilled white wine like Villa Armando Pinot Blanc of California.

Turkey Cookery Hints

1. Allow plenty of time for defrosting. Turkeys vary. Defrost in plastic bag either 1 to 3 days (depending on size), on refrigerator shelf, 10 to 12 hours at room temperature; or 4 to 6 hours in pan under cold running water (in emergency).
2. Stuff turkey just before roasting only. Not the day before.
3. Start roasting breast side down, if not too heavy to handle. Turn breast up the last hour.
4. Allow 30 to 40 minutes extra time for roasting bird —
   - ✓ should it take longer to cook than estimated
   - ✓ to allow time to make gravy
   - ✓ to remove from trussing cords
   - ✓ to arrange attractively on platter
   - ✓ to allow time for meat juices to become absorbed and set before carving

Apricot Sweet and Hot

Pork chops and canned apricots are teamed with curry sauce to make a dish that may be served with rice or curry condiments.

Carolina Cuisine Mixes Fruit and Meat

By CECILY BROWNSTONE
Associated Press Food Editor

In a cookbook whose contributions were submitted by "ladies of all ages and walks of life" we found a delectable main-course recipe, Curried Pork Chops and Apricots, and our adaptation of it follows. The cookbook, called "Carolina Cuisine," is a collection of recipes compiled and edited by The Junior Assembly of Anderson, South Carolina, and was published in 1969 by Hallux, Inc. In going through "Carolina Cuisine" we were delighted with its inclusion of a wide variety of recipes, both old and new.

CURRIED PORK CHOPS AND APRICOTS

6 center-cut pork chops, ¾ inch thick
2 tablespoons salad oil
3 tablespoons butter
½ cup finely chopped onion
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
1½ teaspoons curry powder
1 cup fat-free chicken broth
1 cup milk
1 can (1 pound, 14 ounces) unpeeled apricot halves, drained

Trim almost all fat from around chops. In a large skillet heat the oil; add chops and brown well on both sides. Remove chops and set aside. Pour off fat in skillet.

In same skillet melt butter. Add onion; with a wooden spoon stir over low heat to get up any brown particles; cook over moderately low heat, stirring often, until golden. Stir in flour, salt, pepper and curry powder. Gradually stir in chicken broth and milk. Cook, stirring constantly, until thickened and mixture boils 1 minute.

Place chops in a single layer in an oblong 3-quart glass baking dish (13½ by 8¾ by 1¾ inches) or similar shallow utensil. Add apricots and sauce.

Bake in a preheated 350-degree oven until chops are tender—about 1 hour. If possible spoon off any fat that has collected around sides of dish.

Makes 6 servings.

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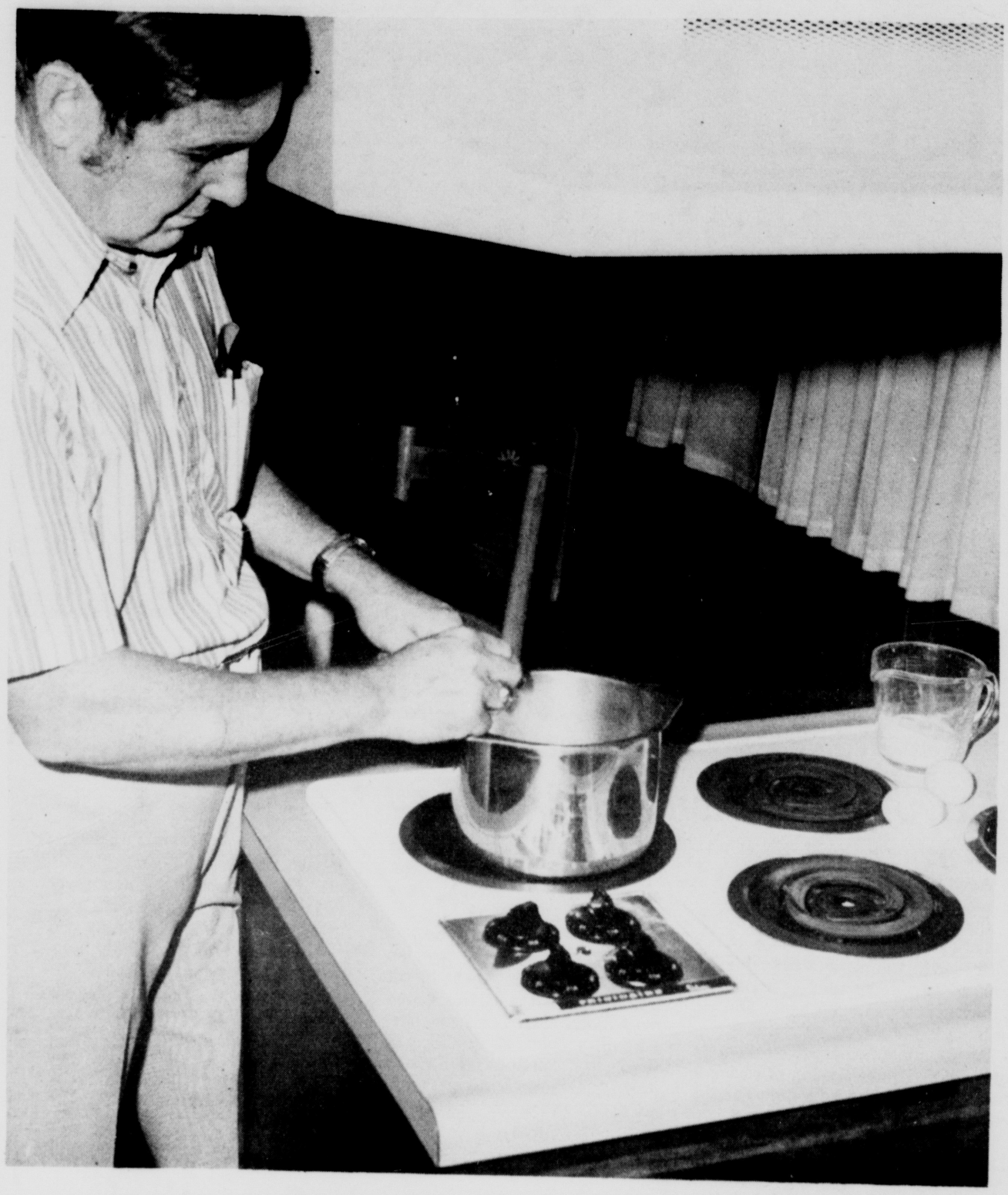


CHRISTMAS DINNER

The Christmas Eve menu at the Fred Davis home, Walnut Hills, is a traditional one which begins with a Danish Fruit Cup as an appetizer. The main course is a chicken casserole served with a hot bread called Icebox Bran Muffins.

Dessert may be Tassies, a holiday mini-pastry filled with preserves or German Fruit Cake, one that has many kinds of preserves in its recipe instead of candied fruits.

Whatever the dessert may be, one thing is for certain at the Davis home. And that is that Eggnog will be served. The Davis eggnog is not just that from a carton or one whipped up in a blender, but it is a family recipe, always prepared by Mr. Davis, which includes cooking the milk and eggs slowly to form a custard then mixing it with beaten egg whites. Recipes for the entire Davis family meal are included here.

CHICKEN CASSEROLE

Mrs. Fred Davis
Walnut Hills

This is the main dish served at the Davis home on Christmas Eve.

- 1 5-pound chicken or 3 pounds chicken breasts
- 1 tablespoon salt
- 1 bay leaf
- 2 cups rice
- 1 can cream of mushroom soup
- 2 cans cream of celery soup
- 1 tablespoon instant onion
- 1 medium jar chopped pimentos
- 1 package frozen peas
- Juice from 2 lemons
- 1 tablespoon worchestershire sauce
- 1 cup mayonnaise

Stew chicken with salt and bayleaf. Remove meat and use broth to cook rice. To the cooked rice add remaining ingredients and mix, adding ½ cup toasted almonds, if desired. Place chicken and rice mixture in 9 x 13 inch baking dish. Top with buttered cracker crumbs. Bake at 350 degrees for one hour. Serves 12 to 15.

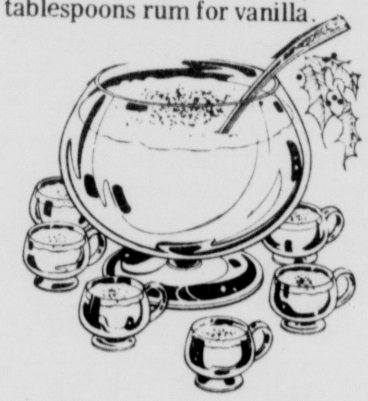
EGGNOG

Fred Davis
Walnut Hills

- ½ cup sugar
- 3 egg yolks
- ¼ teaspoon salt
- 4 cups whole milk, scalded
- ⅛ teaspoon salt
- 3 egg whites
- ¼ cup sugar
- ½ teaspoon vanilla

Beat sugar into egg yolks, add ¼ teaspoon salt and stir in milk slowly. Cook in double boiler until mixture coats spoon, stirring constantly. Cool. Add remaining salt to egg whites and beat stiff. Add sugar, beat well and add to custard with vanilla. Mix and chill four hours. Serve in punch cups. Sprinkle with fresh grated nutmeg. Serves 6 to 8.

NOTE: May substitute one tablespoon cooking sherry or two tablespoons rum for vanilla.



Custard First, Eggnog Later

Fred Davis, Walnut Hills, says the secret to the popularity of his holiday eggnog is that he makes a custard of the milk and eggs then folds beaten egg whites into it. The custard is made in a double boiler so as not to scorch the milk, Mr. Davis said. Holiday time at the Davis home includes many family traditional recipes, usually prepared by Mrs. Davis, but the eggnog is always made by the man of the house.

(Democrat-Capital Photo)

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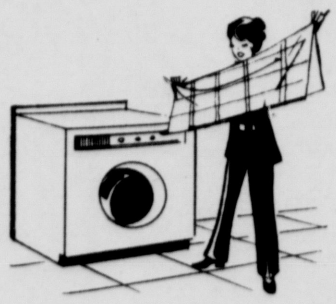

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CHRISTMAS DINNER

DANISH FRUIT CUP
Mrs. Fred Davis
Walnut Hills

This is a traditional appetizer served at the Davis home on Christmas Eve.

3 tablespoons tapioca
2 tablespoons sugar
1 cup water
1½ cups water
1 small can frozen orange juice concentrate
1 package each of frozen strawberries, peaches and raspberries.

Cook tapioca, sugar and water to boil, stirring constantly. Pour into bowl and add water, orange juice concentrate and frozen fruit.

Serve in sherbets or small fruit cups. Serves 6.

ICEBOX BRAN MUFFINS

(Hot bread used at the Davis home for Christmas Eve meal.)
Mrs. Fred Davis
Walnut Hills

1 cup sugar
½ cup shortening
2½ teaspoons soda
½ teaspoon salt
1 cup boiling water
2 cups all bran cereal
1 cup 100% bran flakes
1 pint buttermilk
2½ cups flour
2 eggs, beaten
½ cup raisins

Cream sugar and shortening. Add soda, salt, water and bran. Mix. Add buttermilk then flour and beaten eggs. Fold in raisins. Place in covered bowl and store in refrigerator. Will keep 3 to 4 weeks. Bake in muffin pans as needed at 400 degrees for 20 minutes.

GERMAN FRUIT CAKE
Mrs. Fred Davis
Walnut Hills

¾ cup butter or margarine
2 cups brown sugar
4 egg yolks
4 egg whites, beaten stiff
3 cups flour
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
1 teaspoon soda
½ cup buttermilk
Two-thirds cup cherry preserves
Two-thirds cup apricot preserves
Two-thirds cup pineapple preserves
1 cup chopped nuts
1 teaspoon vanilla

Cream butter, sugar, egg yolks. Add soda to buttermilk and blend with butter mixture. Add remaining ingredients using preserves that have chunks of fruit. Fold in stiffly beaten egg whites last. Bake in greased tube pan at 350 degrees for 1½ hours.

TASSIES
(Holiday Mini-Pastries)
Mrs. Fred Davis
Walnut Hills

2 sticks margarine, softened
2 3-ounce packages cream cheese, softened
2 cups sifted flour
Strawberry, raspberry, apricot or orange marmalade preserves.

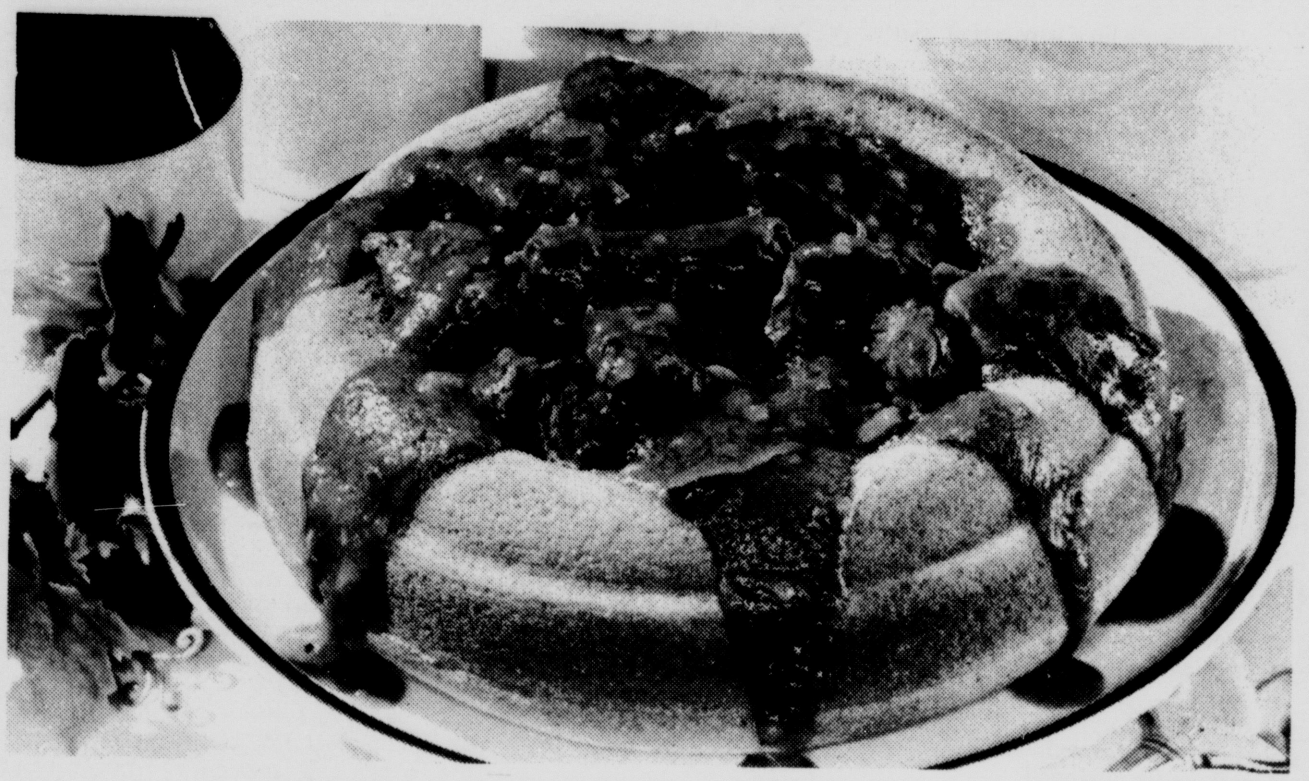
Combine margarine and cream cheese then add flour, in fourths. Mix well and chill dough.

Pinch off in balls and put in miniature sized muffin pans. Shape to pan. Fill two-thirds full with preserves. Bake 15 to 17 minutes at 400 degrees. Cool before removing from pan.

CHRISTMAS COOKIES
Mrs. John T. Thixton
Kirkwood

1 stick of butter
34 large marshmallows
1½ teaspoons green food coloring
4½ cups of corn flakes
½ cup red hot candies
1½ teaspoons green food coloring

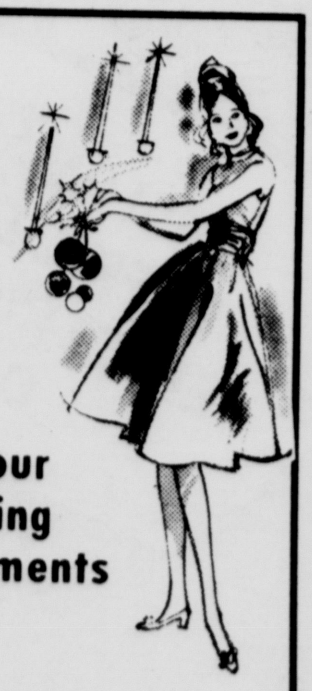
Melt butter and marshmallows in the top of a double boiler. Stir in food coloring and corn flakes. Drop by the spoonful on waxed paper or form in a wreath. Drop 3 or 4 red hots on each cookie.



Corn Bread Ring

Next time you fix cornbread try this Southwestern treat. Bake cornbread in ring mold and serve barbequed beef in the center. This is sure to be a supper idea that will ring the flavor bell.

Be Ready When Those Holiday Parties Come Around!



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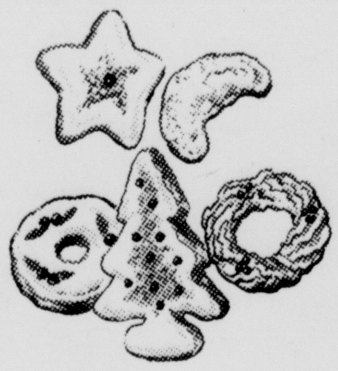


Recipes From Area Homemakers

HAWAIIAN PIE
Mrs. Bernard H. Raouls
Route 4

1½ cups sugar
6 tablespoons flour
1 large can crushed pineapple
2 pie shells
3 sliced bananas
1½ cups pecans or walnuts
1 pint cream, whipped
1 cup coconut

Cook sugar, flour and pineapple until thickened. Cool. Bake the pie shells and allow to cool. Place sliced bananas in bottom of pie shells and cover with nuts. Pour cooled pineapple mixture over nuts. To the whipped cream add coconut and spread over pies. Chill a few hours before serving.

CRANAPPLE SALAD
Bonnie Moore
Tipton

1 package orange cherry gelatin
1½ cups whole cranberry sauce
1½ cups thick applesauce
1½ cups boiling water

Dissolve gelatin in hot water. Chill until gelatin begins to thicken then add cranberries and applesauce. Return to refrigerator until set.

QUICK FRUIT SALAD
Mrs. Lloyd Fockler
Knob Noster

1 can peach or apricot pie filling
2 cans mandarin oranges, drained
2 medium sized cans pineapple tidbits, drained
2 or 3 large bananas, sliced

Mix oranges, pineapple and pie filling. Chill. Just before serving add bananas. Mixture will keep several days without adding bananas. Serves 8 to 10.

BEEF HUNGARIAN
Mrs. Pearl Duensing
Route 2

2 pounds ground beef
½ cup chopped onion
2 tablespoons flour
2 teaspoons salt
Dash of pepper
1 can mushroom slices
1 can cream of chicken soup
½ cup sour cream
1 6 ounce package noodles, cooked.

Brown meat with onion. Add flour, salt, pepper and mushrooms. Cook five minutes. Stir occasionally. Add soup and simmer uncovered 10 minutes. Stir in sour cream. Serve hot over cooked noodles.

BUTTERMILK BROWNIES
Mrs. Lloyd Fockler
Knob Noster

1 stick margarine
1 cup water
¼ cup cocoa
½ cup vegetable oil
2 cups flour
2 cups sugar
½ teaspoon salt
½ cup buttermilk
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla

Combine margarine, water, cocoa and shortening in saucepan. Bring to boil and pour over a mixture of flour, sugar and salt. Add buttermilk, eggs, soda and vanilla. Blend and pour into greased and floured 11x16x1 inch jelly roll pan. Bake at 400 degrees for 20 minutes.

Remove from oven and ice immediately with brownie icing. Makes 40 brownies.

BROWNIE ICING

1 stick margarine
¼ cup cocoa
One-third cup buttermilk
1 pound powdered sugar
1 cup pecans, chopped
1 teaspoon vanilla
Dash of salt

Combine margarine, cocoa and buttermilk. Bring to boil and add powdered sugar, nuts, vanilla and salt. Spread over brownies.

APPLE PECAN PIE
Mrs. Russell S. Lewis
2404 Albert Lee

1 unbaked pie crust
4 Jonathan apples, peeled and sliced
¼ cup sugar
¼ cup water
¼ teaspoon salt
¼ teaspoon nutmeg or cinnamon
¼ cup margarine
1 cup sugar
3 eggs
1 cup dark syrup
1 teaspoon vanilla
¼ teaspoon salt
Pecan pieces

Fit crust into a deep 9 or 10 inch pie tin. Cook apples with sugar, water, salt and spice. Drain sauce from apples and let cool. Place a layer of apples into crust.

Cream margarine and sugar. Add eggs, one at a time, beating constantly.

Add syrup, vanilla and salt. Pour over apples in crust and cover with pecan pieces. Bake 45 minutes at 350 degrees.

EASY POPCORN BALLS
Bonnie Moore
Tipton

4 quarts popped corn
1 small package marshmallows
½ stick margarine

In a heavy saucepan melt margarine and marshmallows over low heat, stirring frequently.

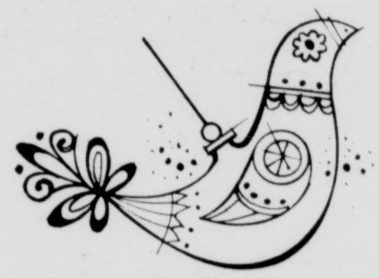
Pour over popped corn. Stir well. Wet hands and make into balls.

PINEAPPLE CAKE
Mrs. Lloyd Fockler
Knob Noster

2 eggs, beaten
2 cups sugar
2 cups flour
2 teaspoons baking soda
1 No. 2 can crushed pineapple, undrained
1 teaspoon vanilla
½ cup English walnuts, coarsely chopped
1 8-ounce package cream cheese, softened
½ stick margarine
1¾ cup powdered sugar
1 teaspoon vanilla
½ cup crushed nuts

Mix eggs, sugar, flour, soda and pineapple. Add vanilla and nuts. Pour batter into greased and floured sheet cake pan and bake at 350 degrees for 35 minutes.

Combine cream cheese, margarine, powdered sugar, vanilla and crushed nuts. Spread mixture over cake immediately after removing from oven.



NO PEEKEE CHICKEN
Mrs. Russell S. Lewis
2404 Albert Lee

1 cup raw rice, regular or instant
1 can cream of mushroom soup
1 can cream of celery soup
1 soup can water
¾ cup or 1 envelope dry onion soup mix

Place layer of fryer chicken pieces in a buttered 9 x 14 inch baking pan. Mix ingredients and pour over chicken.

Cover pan tightly with foil.

Bake two hours at 350 degrees. Do not peek while cooking. It needs no salt, the soup mix has plenty.

HURRY UP YEAST ROLLS
Mrs. Russell S. Lewis
2404 Albert Lee

1 package yeast
Two-thirds cup warm water
2 tablespoons sugar
2 tablespoons salad oil
2½ cups biscuit mix

Dissolve yeast in warm water and mix with other ingredients. Knead about 20 times. Shape as desired. Roll and cut. Pinch off and place in greased muffin tins or on a flat pan. Cover with damp cloth and let rise in a warm place for 30 minutes.

Bake 10 to 15 minutes in 400 degree oven. While hot brush with melted butter.

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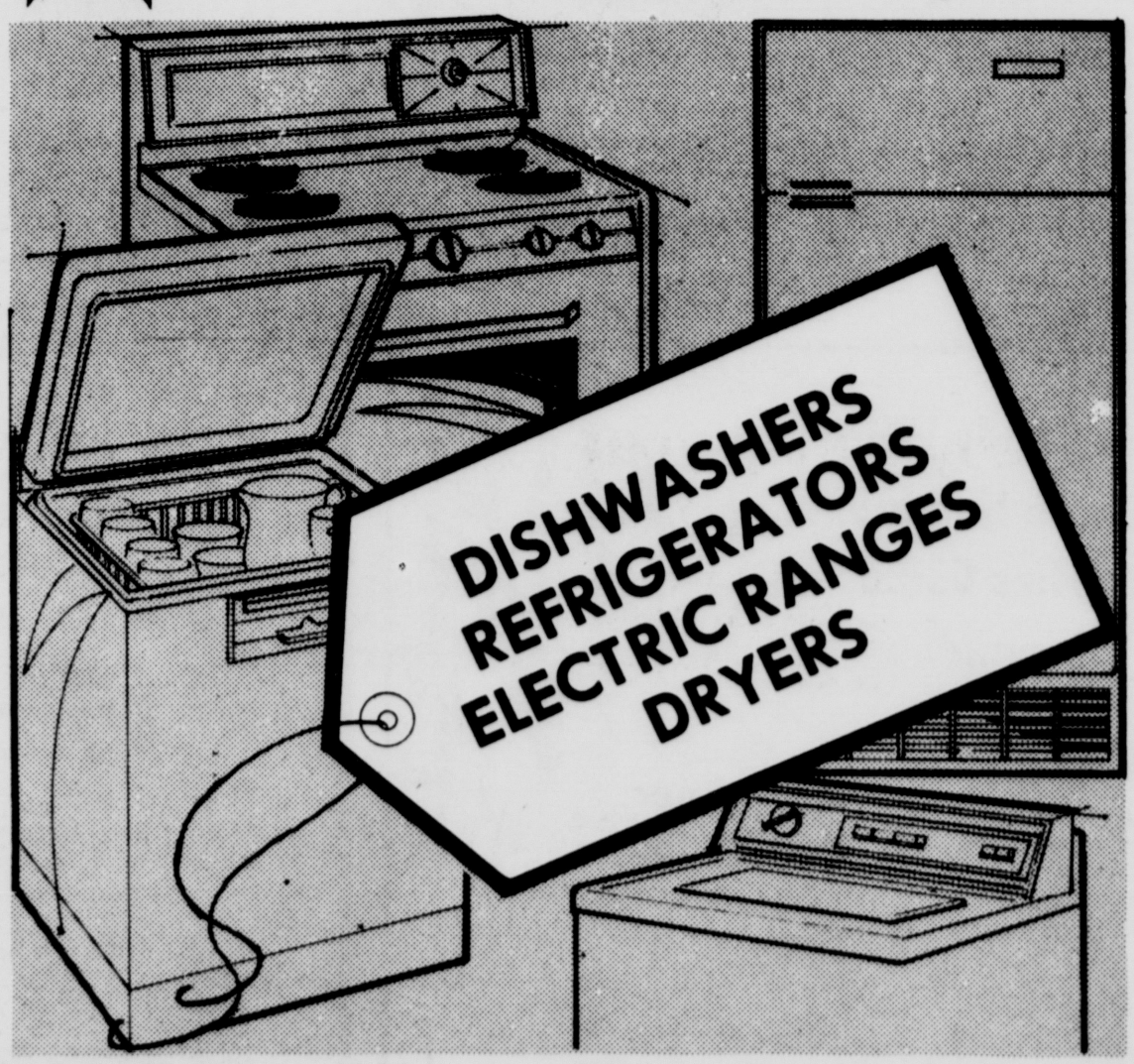

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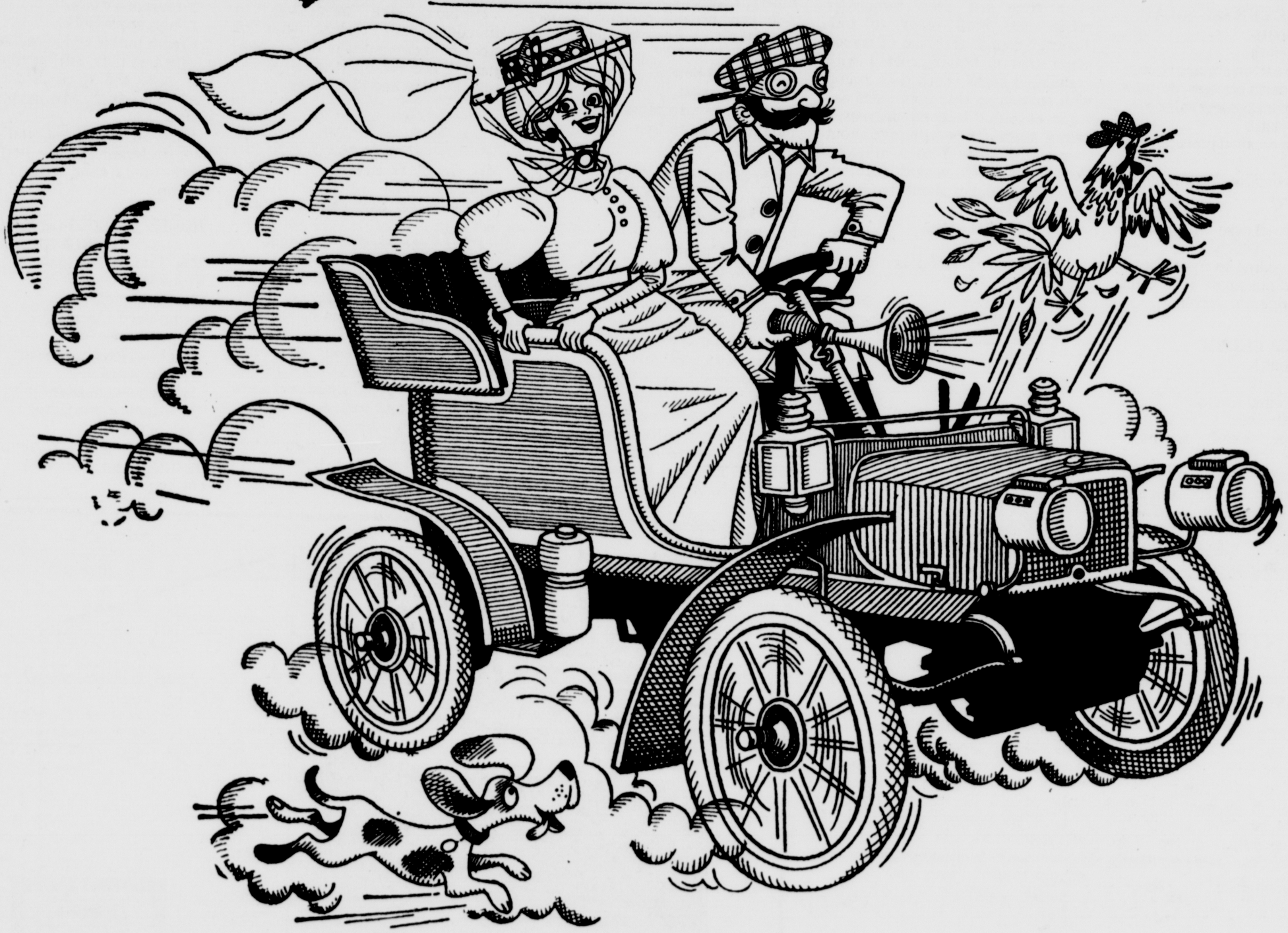

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Recipe Ideas From Area Cooks

COTTAGE CHEESE SALAD

Mrs. Nolan Smith
1800 East Seventh

1 12-ounce carton cottage cheese
1 can mandarin oranges, drained
1 3-ounce package low calorie orange gelatin
1 small can crushed pineapple, drained
1 small container commercial dessert topping

Mix cottage cheese with oranges into gelatin which has been prepared according to directions on package. Add pineapple and dessert topping. Refrigerate overnight.

SIR CEDRIC

Mrs. Nolan Smith
1800 East Seventh

1 pound ground round
1 can tomato soup
1 medium head cabbage, shredded

Brown meat, add tomato soup and a little water. Salt and pepper to taste. Place in casserole alternating layers with shredded cabbage. Cover and bake at 350 until cabbage is done, 45 to 60 minutes.

BROCCOLI CASSEROLE

Mrs. Nolan Smith
1800 East Seventh

2 packages chopped frozen broccoli
1 cup grated sharp cheese
1 can cream of mushroom soup
½ cup canned milk
1 No. 303 can onion rings.

Cook broccoli 10 min. in salted water. Layer broccoli, cheese and soup, pouring milk over top. Bake 20 min. at 325. Top with onion rings and bake 10 min. longer.

CREAM WAFERS

Mrs. John Zulauf
32nd and Grand

1 cup soft butter
One-third cup thick cream
2 cups sifted flour

Mix butter, cream and flour. Chill. Heat oven to 375 degrees. Roll out one-eighth inch thick on floured cloth-covered board. Cut with 1½ inch cookie cutter.

Roll only one third of the dough at a time and keep remainder refrigerated until ready to roll. Transfer rounds to piece of waxed paper that is heavily coated with granulated sugar. Turn each round with spatula so that both sides are sugar coated. Place on ungreased baking sheet. Prick with fork about four times. Bake 7 to 9 minutes. Cool and put two cookies together with filling. Makes about five dozen double cookies.

FILLING

¼ cup soft butter
¾ cup sifted confectioners' sugar
1 egg yolk
1 teaspoon vanilla

Blend ingredients. The filling may be tinted if desired.

CHOCO PEANUT BUTTER BARS

Mrs. Nolan Smith
1800 East Seventh

½ cup shortening
½ cup peanut butter
½ cup sugar
½ cup brown sugar
1 egg
2 tablespoons water
1¼ cup flour
¾ teaspoon soda
½ teaspoon baking powder
¼ teaspoon salt
2 6-ounce packages chocolate chips

Mix shortening, peanut butter, sugars and egg. Stir in water, flour, soda, baking powder, salt and one package chocolate chips. Spread evenly in greased 13x9x2 inch pan. Bake at 350 for 35 min. Remove from oven. Sprinkle other package chocolate chips over top and return to oven for 4 minutes until warm enough to spread over top.

GRAHAM COOKIES

Mrs. Fred Cornine
Nelson

1 cup butter
1 cup sugar
¼ cup milk
2 eggs
1 cup graham cracker crumbs
1 cup flaked coconut
Whole graham crackers

Line 13 x 9 inch pan with whole graham crackers. In saucepan heat butter, sugar, milk and eggs to boil. Add crumbs and coconut. Spread over whole crackers. Ice and chill.

ICING

¼ cup soft butter
Powdered sugar.

Combine ingredients with enough milk to spread easily.

HAMBURGER CASSEROLE DELUXE

Mrs. Robert Jackson
Edwards

1 pound hamburger
3 large onions, thinly sliced
6 large potatoes, thinly sliced
½ teaspoon chili powder
1 can tomato soup.

Cook hamburger until brown and season with salt and pepper plus chili powder. Pour off grease. Using a large casserole, start with a layer of potatoes, then onion, hamburger, salt and pepper. Alternate to the top and pour on tomato soup. Cover and bake at 350 until tender. Uncover and bake to brown the top.

GREEN RICE

Mrs. Fred Cornine
Nelson

2¼ cups instant rice
3 tablespoons butter
1 can mushroom soup
¾ cup milk
1 pound cubed cheese
1 cup chopped onion
1 clove garlic, minced
1 cup chopped canned spinach or 1 small package canned or frozen chopped broccoli

Prepare rice according to directions and combine with all other ingredients. Bake in two one-quart or one two-quart casseroles at 325 for 1 hour and 15 minutes.

COKE SALAD

Mrs. George G. Bryan
1813 East Ninth

1 can sweet dark cherries, cut in half
1 No. 2 can crushed pineapple
1 package cherry gelatin
1 package strawberry gelatin
2 bottles (regular size) cola
3 small packages cream cheese
½ cup chopped pecans

Drain cherries and pineapple, reserving juice. Cook juices to boil and pour over gelatin. Let cool a few minutes and add cola. Add cherries, pineapple, cream cheese and pecans. Pour mixture into mold and let congeal. Serve on lettuce with mayonnaise. Serves 10 to 12.

APPLESAUCE CAKE

Mrs. John T. Thixton
Kirkwood

½ cup butter
2 cups sugar
1 egg
1 cup raisins
1 cup chopped nuts, if desired
2 cups of flour
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla
2 cups applesauce

Cream butter and sugar. Add egg, raisins and nuts. Sift together flour, salt, soda and spices and combine the two mixtures. Mix in applesauce and vanilla.

Bake in a greased and floured pan, preferably a tube pan, at 350 degrees for 1 hour. Allow to cool in the pan.

HONEY GLAZE FOR BARBECUE CHICKEN

Mrs. John T. Thixton
Kirkwood

¾ cup margarine
One-third cup vinegar
¼ cup honey
2 cloves garlic, minced
2 teaspoons salt
½ teaspoon mustard
½ teaspoon marjoram
Dash of pepper

Combine all ingredients. Brush mixture on partially cooked chicken.

SUGAR COOKIES

Mrs. W. D. Dunham
Hughesville

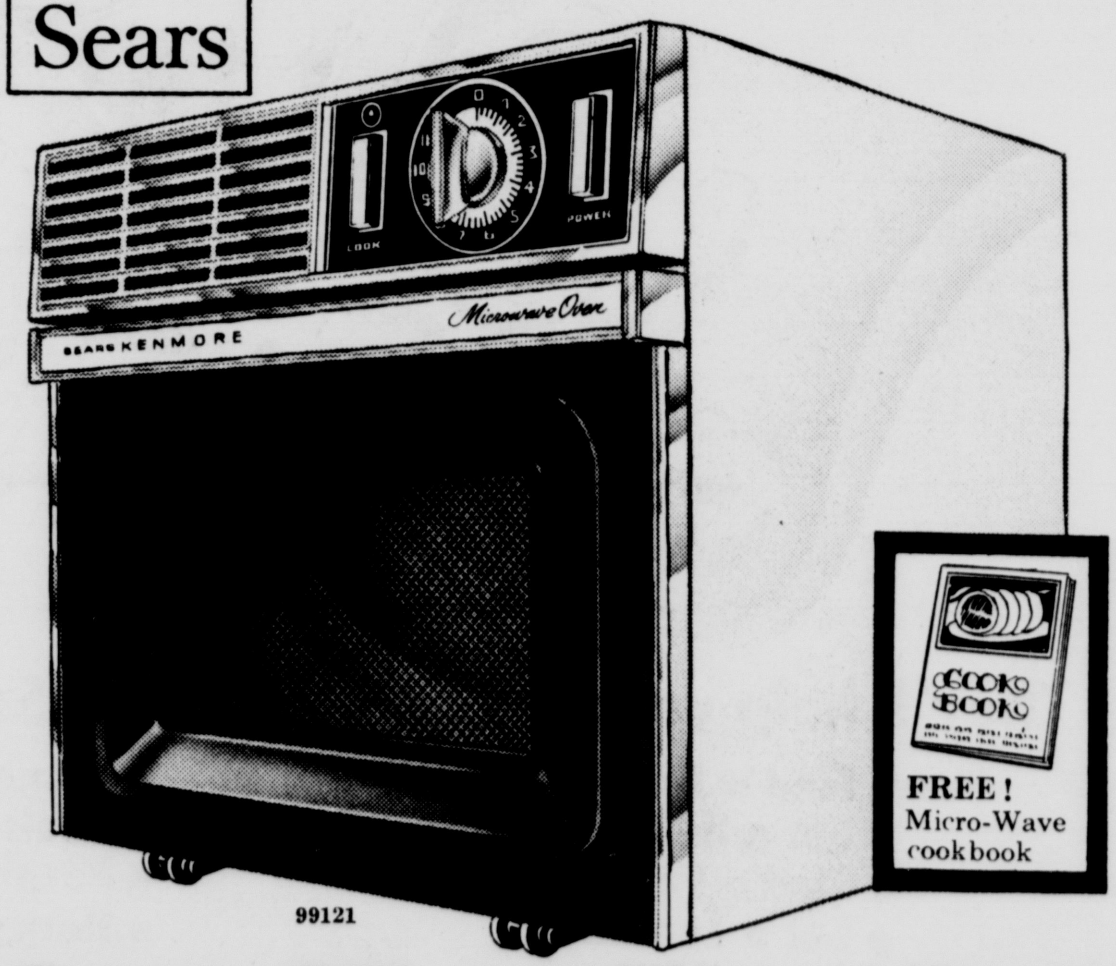
1 cup butter or margarine
½ cup sugar
½ cup powdered sugar
1 egg
1½ teaspoons vanilla
½ teaspoon cream of tartar
½ teaspoon soda
½ teaspoon salt
3 cups flour

Cream margarine and sugars together; add egg, vanilla, salt, cream of tartar, soda. Mix well. Add flour gradually, mixing well. Chill before rolling out to ¼ inch thickness. Bake in 350 degree oven 12 to 15 minutes. Sprinkle with sugar before baking.

Cooking Measures

Dash	less than ⅛ teaspoon
3 teaspoons	1 tablespoon
4 tablespoons	¼ cup
5 1-3 tablespoons	one-third cup
16 tablespoons	1 cup
1 cup	½ pint
2 cups	1 pint
2 pints	1 quart
4 quarts (liquid)	1 gallon
8 quarts (solid)	1 peck
4 pecks	1 bushel
16 ounces	1 pound
2 tablespoons butter	1 ounce
½ cup butter	¼ lb. or 1 stick
2 cups butter	1 pound
1 square chocolate	1 ounce

Sears



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Recipe Ideas From Area Cooks

CHOCOLATE POTATO CAKE
Mrs. Marcella Butler
212 East Tower St.
2 cups sugar
2½ cups flour
2 teaspoons baking powder
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
4 eggs yolks
Two-thirds cup English walnuts
½ cup sweet milk
1 cup mashed potatoes
½ cup grated chocolate
1 cup butter

Cream butter, sugar and egg until light. Sift together dry ingredients and add to creamed mixture alternately with milk, beating smooth after each addition. Add egg whites last. Beat thoroughly four minutes at medium speed on electric mixer. Bake in greased and lightly floured 9x1½ round pans, at 350 degrees about 35 minutes or until done.

PIZZA
Mrs. Vincent Siegel
1601 West Third
1 cup onions
¼ cup oil
1 can tomato sauce or
2 cups whole tomatoes
Red pepper
Sweet basil
Parsley
Hot roll mix
yeast
1 cup water

Brown sliced onions in oil and add tomato sauce or tomatoes. Season with red pepper, sweet basil and parsley. Cook slowly until thickened, about 30 minutes.

For the dough, mix hot roll mix with flour and yeast and water and let rise about one hour. (Do not follow directions on box for rolls). Then spread it in a large greased pizza pan. Sprinkle one or two tablespoons oil over dough and spread cooked sauce over dough. Sprinkle grated provalonni cheese and oregano over top. Bake 20 minutes at 375 degrees.

DATE SOUFFLE
Mrs. Marvin E. Welch
500 South Broadway
½ cup sugar
1 tablespoon flour
1 cup ground dates
1 cup ground nuts
1 teaspoon baking powder
2 eggs, beaten

Combine ingredients and bake in 9-inch pie pan in slow oven (250 to 300 degrees). Cut into pie shaped pieces and serve with whipped cream.

EASY REFRIGERATOR ROLLS
Miss Kathy Hunter
Route 4
2 packages active dry yeast
2 cups warm water (110-115 degrees)
½ cup sugar
2 teaspoons salt
¼ cup melted shortening
1 egg
6½ to 7 cups flour

In mixing bowl, dissolve yeast in warm water. Stir in remaining ingredients, except flour. Next mix in flour with spoon or hand until dough is easy to handle. Place in greased bowl with top of dough greased. Cover with waxed paper, then damp cloth. Place in refrigerator (dough keeps 4 to 5 days; keeping cloth wet at all times). About two hours before baking shape dough into desired rolls or coffee cakes. Cover and let rise until double in size (1½ to 2 hrs.). Bake according to directions for each type. Makes about 4 dozen rolls or two coffee cakes.

FRIENDSHIP COFFEE CAKE
Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

Bake three in angel cake pans. Freeze one, eat one and give one away to a friend.

1 cup butter, oleo or shortening
1½ cups sugar
4 eggs
2 teaspoons vanilla
1½ teaspoons soda
¼ teaspoon salt
1 cup sour cream
2½ cups sifted flour

Cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Sift all dry ingredients and add alternately with sour cream. Batter should be thick. Place in baking pan in thirds with topping between each layer.

———

TOPPING
½ cup ground pecans or walnuts
½ cup brown sugar
2 teaspoons cinnamon
¼ cup coconut, if desired

Mix well and top batter or it can be stirred into batter for a marble effect, if desired. Bake cake at 350 degrees for 1 hour.

NOTE: This keeps well, stays moist and ships overseas well when wrapped in foil. It can also be frozen. Do not turn pan upside down to remove until cooled.

OATMEAL CAKE
Miss Kathy Hunter
Route 4
1½ cup hot water
1 cup oatmeal
1 cup brown sugar
1 cup white sugar
½ cup shortening
2 eggs
1 one-third cup flour
1 teaspoon soda
½ teaspoon cinnamon
½ teaspoon salt
1 teaspoon vanilla

Pour hot water over oatmeal. Let stand. Cream shortening and sugar. Beat in eggs. Sift the four dry ingredients together and add well beaten eggs. Add oatmeal and vanilla and beat well. Pour batter in greased cake pan and bake at 350 degrees for 35 minutes.

FROSTING

Boil for one minute, beat until partly cooled:
½ cup margarine
2 tablespoons milk
1 cup brown sugar
Stir in:
1 cup coconut
1 teaspoon vanilla
Beat well and spread on cake.

AVOCADO COCKTAIL
Mrs. P. Cecil Owen
823 West Sixth
½ cup mayonaise
Juice from one orange
Juice from ½ lemon
¼ cup catsup
1 tablespoon onion, finely chopped
2 hard cooked eggs, chopped
Salt to taste
Few drops tabasco sauce
Avocados

Make sauce of all ingredients and pour over chilled avocados.

INSTAND PUDDING COOKIES
Mrs. Elmer Rowles
Tipton
¾ cup biscuit mix
1 package instant pudding mix, any flavor
¼ cup salad oil
1 egg

Mix ingredients and form into small balls. Flatten with fork on cookie sheet. Bake 8 minutes at 350 degrees. Makes three dozen.

REDHOT APPLESAUCE SALAD
or
INSTEAD OF CRANBERRY SALAD
Mrs. C. J. Chapman
701 West Broadway
½ cup redhots
1 cup boiling water
1 package lemon gelatin
1½ cups applesauce
2 tablespoons lemon juice
1 large package cream cheese

Dissolve redhots in boiling water, then add gelatin and mix well. Blend in applesauce and lemon juice. Pour half of the mixture in a mold and chill. Soften cheese and spread over this when well set. Chill all this and after it is set, pour on remaining gelatin and chill again. Serves six.

BROCCOLI PUFF
Mrs. Russell S. Lewis
2404 Albert Lee
2 packages frozen broccoli spears
1 can cream of mushroom soup
1 can cream of celery soup
½ cup chopped onion
2 tablespoons butter
½ cup milk
¼ cup mayonnaise
1 cup sharp cheese, shredded
2 eggs, beaten
1 teaspoon seasoned salt

Cook broccoli as directed on package. Cool and cut into one inch lengths. Place in buttered 9 x 15 inch baking pan.

Saute onion in butter. Mix all ingredients and pour over broccoli. Cover with buttered bread crumbs. Bake 40-45 minutes in 350 degree oven.

DOUGHNUTS
Awilda Smith
Route 3
One cup of sugar, one cup of milk,
Two eggs beaten fine as silk.
Salt and nutmeg, ½ teaspoon will do,
Of baking powder, teaspoons two.

Lightly stir the flour in
Roll on pieboard, not too thin.
Cut in diamonds, twists or rings,
Drop with care, the doughy things
into fat that briskly swells
evenly the spongy cells.
Watch with care the time for turning.
Fry them brown, just short of burning.

Roll in sugar, serve when cool.
There'll be none left as a general rule.

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Modern Methods for Old-Fashioned Breads

Sourdough the basis of bread products that was made famous by the San Francisco '49ers, has been the primary foodstuff for many people.

For many 19th century travelers, a handful of dried beans and a hunk of sourdough starter was the means of a substantial meal. Add freshly killed game, fish or bacon and they had a feast.

One Sedalian who has used sourdough for baking for many years said "The aroma of a batch of fluffy sourdough biscuits baking is sufficient to give even the most weary traveler a sense of well-being." Sourdough has been used to feed animals, and was even made into a beer, by letting it stand a few days, Mrs. Leo E. Eickhoff, Route 1, said.

It has been carried into the depths of the earth, up and over the mountains and across the plains and valleys of this land. Some have claimed their sourdough starter was brought to America by Columbus.

Sourdough starter has traveled by amost every known means and how the western travelers carried it was often a matter of expediency, from making a pail out of a birch log to burying it in the middle of a flour sack. In cold weather is was not uncommon to wrap the starter in a towel and sleep with it. It can be kept in the refrigerator or frozen for months or years.

"Anyone who has a starter keeps it forever and takes it with him wherever he goes," Mrs. Eickhoff said. "Some has been around long enough to vote!"

According to Mrs. Eickhoff, sourdough is composed of flour, water, yeast, potatoes and sugar. Nothing else should be used. "Soda, salt, eggs or baking powder can ruin a starter, " Mrs. Eickhoff siad.

The starter should be used at least once a month or freshened by adding more flour and water to keep it from becoming too sour.

"Baking with sourdough is an art, and it takes time to perfect. Don't become discouraged," Mrs. Eickhoff said.

SOURDOUGH STARTER

Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

1 package dry yeast or
1 cake compressed yeast
1 cup lukewarm water
1 cup flour

Dissolve yeast in water. Add flour and mix well. Place in glass jar or crockery container. Cover tightly and let stand 48 hours in warm place, stirring several times.

Unsalted potato water may be used in the recipe and one tablespoon sugar may be added.

Once the starter has fermented and is all bubbly it is ready to use.

The night before baking, add to it equal parts of flour and water, about one cup each, is enough. Mix well. Let stand in warm place overnight.

WHITE BREAD

(Made with Potato Starter)
Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

2 cups starter
2 tablespoons melted shortening
1 tablespoon sugar
1 teaspoon salt
2¼ to 3 cups flour

Early in the day put starter in large bowl and add to it melted shortening, sugar, salt and flour. Turn dough on floured board and knead thoroughly for several minutes, kneading and turning dough about 100 times.

Add more flour if necessary to make a soft, light, but unsticky, dough. Wash mixing bowl and coat inside with one tablespoon vegetable oil. Return dough to bowl, turning it until completely coated with oil. Cover loosely and let rise in warm place (about 80 degrees) until double in bulk.

If starter was properly soured this should take 1 to 2 hours. Punch down dough and knead for one or two minutes. Roll around again to coat with oil. Let dough rise again until light and double in bulk.

Turn dough onto lightly floured board and without kneading shape into loaf. Put loaf into buttered pan and bush top with soft butter. Cover with light towel and let stand until double again.

Bake in hot oven (400 degrees) for 10 minutes then reduce oven to 375 and bake until golden brown and tests done when finger is pressed along side or when it is thumped and sounds hollow. Cook on wire rack.

SOUR DOUGH BISCUITS

Mrs. John Zulauf
32nd and Grand

1½ cup sifted flour
2 teaspoons baking powder
¼ teaspoon soda (if starter is sour, use ½ teaspoon soda)
½ teaspoon salt
¼ cup butter or margarine
1 cup sour dough starter

Sift dry ingredients together. Cut in shortening with pastry blender and add starter. Mix.

Turn dough on board. Knead lightly until satiny. Roll ½ inch thick. Place in greased pan and brush with butter. Rise one hour. Bake at 425 degrees 20 minutes or until done.

BUTTERMILK BISCUITS

Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

2 cups flour
4 teaspoons baking powder
½ teaspoon soda
5 tablespoons shortening
1 cup buttermilk

Make soft dough by combining ingredients and place on floured board with as little handling as possible. Pat or roll out and cut to desired size. Bake in hot oven (450 degrees) for 12 to 15 minutes.

NOTE: Be sure shortening is cold so it will cut into batter better.

SOURDOUGH HOT CAKES

Mrs. Leo E. Eickhoff
Saddleman's Ridge
Route 1

2 egg yolks
½ teaspoon salt
2 cups starter
2 egg whites
2 tablespoons sugar
1 teaspoon baking soda
2 teaspoons water

Beat egg yolks with salt until thick and light. Stir in starter. In separate bowl beat egg whites, gradually adding the sugar, until stiff. Fold gently into starter mixture.

Dissolve baking soda in water and very carefully add to the batter. Bake on hot buttered griddle and turn once.

NOTE: The old timers used an iron skillet and rubbed it with bacon fat. For waffles, add to the above 2⅜ cup melted butter to enrich it before adding the soda and water. Bake waffles as usual.

SOURDOUGH STARTER

(for breads and biscuits)
Mrs. John Zulauf
32nd and Grand

3 cups flour
6 tablespoons sugar
1 teaspoon salt
1 cup milk
½ envelope yeast

Add water to 2 cups flour and 3 tablespoons sugar and salt to make a thin batter. Set in warm place to ferment. . .about 48 hours. After that time stir in remaining flour, milk and remaining sugar. Let set 24 hours before using.

NOTE: Store starter in covered container in refrigerator. If not used within a week, feed with 1 cup flour, 1 cup milk, and 3 tablespoons sugar. When feeding, it is best to place in a large bowl because batter will expand.

SOUR DOUGH BREAD

Mrs. John Zulauf
32nd and Grand

5 to 6 cups unsifted flour
3 tablespoons sugar
1 teaspoon salt
1 package yeast
1 cup milk
2 tablespoons margarine
1½ cups starter

Combine one cup flour, sugar, salt and undissolved yeast in a large bowl. In a saucepan, combine milk and margarine. Heat over low heat until liquid is warm. The margarine does not have to melt.

Gradually add to dry ingredients and beat two minutes at medium speed, scraping bowl occasionally.

Add starter and one cup flour or enough flour to make a stiff batter. Beat at high speed two minutes scraping bowl occasionally. Stir in enough flour to make a soft dough. Turn on lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place about one hour, until doubled in bulk.

Punch down. Turn on board. Let rise 15 minutes. Divide dough and shape into two loaves (9x5x3). Let rise until double, about one hour, and bake in hot oven (400 degrees) about 30 minutes.

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Recipe Ideas From Area Cooks

BURNT SUGAR CAKE
Mrs. Carrie Gay
927 North Osage
Burnt Sugar Syrup, recipe included
3 cups sifted cake flour
1 tablespoon baking powder
1 teaspoon salt
¾ cup butter
1 teaspoon vanilla extract
1½ cups sugar
3 eggs
¾ cup milk

Prepare Burnt Sugar Syrup; set aside to cool.

Lightly grease bottoms of two 9 inch round layer cake pans; line bottoms with waxed paper and greased papers; set aside.

Sift the flour, baking powder, and salt together. Set aside.

Cream butter with extract. Add sugar gradually, creaming well. Add eggs, one at a time, and beat thoroughly after each addition.

Stir one third cup of the cooled burnt sugar syrup with the milk until thoroughly blended. Alternately add dry ingredients in fourths and milk mixture in thirds to creamed mixture, beating only until blended after each addition. Turn batter into pans and spread evenly.

Bake at 350 F. 30 to 35 minutes or until cake tests done.

Transfer to wire racks and cool 10 minutes in pans. Remove from pans, peel off paper, and cool completely on racks.

Fill and frost cake with Burnt Sugar Frosting.

BURNT SUGAR SYRUP
Heat 2 cups sugar in a heavy, light-colored skillet. With back of a wooden spoon gently keep sugar moving toward center of skillet until sugar is completely melted. Heat until a rich brown color and foam appears. Remove from heat and very gradually add 1½ cups boiling water, stirring constantly. Return to heat and stir until bubbles are the size of dimes, about 5 minutes. Cool completely. (store syrup covered, in refrigerator).

BURNT SUGAR FROSTING
½ cup cooled Burnt Sugar Syrup
2 tablespoons cream
6 tablespoons butter
1½ teaspoon vanilla extract
Few grains salt
3 cups confectioner's sugar

Mix burnt sugar syrup with cream. Cream butter with extract and salt. Alternately add sugar with syrup mixture, beating well after each addition. Beat until frosting is creamy and of spreading consistency.

SURPRISE BURGERS
Mrs. Carrie Gay
927 North Osage
2½ pounds ground beef
2 teaspoon salt
⅛ teaspoon pepper
¼ cup non-fat dry milk
1 or 2 tomatoes, sliced
1 onion, sliced
2 large dill pickles cut lengthwise into 6 slices
6 hamburger buns

Combine beef, salt, pepper and dry milk thoroughly, handling very lightly shape into 18 thin patties, using about ¼ cup per patty. Place six patties into a baking pan. Top each with a tomato slice. Stack on another patty, an onion slice, 2 dill pickle slices and another patty. Bake at 325 degree F. for 30-35 minutes. Serve on warmed hamburger buns. (Cheese may also be used between patties or on top if desired). Makes six king-size servings.

LEMON APPLEBUTTER CAKE
Mrs. Carrie Gay
927 North Osage
1 package lemon cake mix
1 cup applebutter
2 eggs
½ cup water
½ cup chopped pecans
FROSTING
⅛ package lemon frosting mix
½ cup applebutter
¼ cup butter

Grease and flour 13 x 9 inch pan. In large mixing bowl, combine dry cake mix with 1 cup applebutter, eggs, water and pecans. Blend and beat as directed on package. Bake at 350 for 30 to 35 minutes or until done. Cool completely and frost.

MISSOURI COMMUNITY BETTERMENT CAKE
Mrs. W. C. Jones
LaMonte
½ cup ideas
1 cup awareness
2 cups improvement
1 teaspoon criticism
1½ cups patience
1 teaspoon hope

Mix ideas with awareness until well-blended. Add improvement sifted with criticism. Alternate with patience. Flavor with hope. Mix well.

Bake in the community oven, previously heated by civic pride, until done. Spread on a thick icing of good will and decorate with the five stars of achievement.

Serve to the community.

PUMPKIN PIE
Mrs. Maxine Hester
929 North Osage
1¾ cup cooked or canned pumpkin
½ teaspoon salt
1¾ cup milk
2 eggs
Two-thirds cup brown sugar
2 Tablespoons sugar
1¼ teaspoon cinnamon
½ teaspoon ginger
½ teaspoon nutmeg
¼ teaspoon cloves

Heat over to 425 (hot). Beat ingredients together with a rotary beater. Pour into pastry lined pie pan. Bake 45 to 55 minutes just until a silver knife inserted one inch from edge of crust comes out clean. The center may still look soft but will set later. Too long baking makes pie watery. Serve slightly warm.

BROWNIES
Mrs. Maxine Hester
929 North Osage
Two-thirds cup flour
¼ teaspoon salt
½ teaspoon baking powder
One-third cup shortening
2 eggs
1 cup sugar
½ cup nuts
1 teaspoon vanilla
2 square chocolates

Sift flour with baking powder and salt. Melt butter and chocolate over hot water. Beat eggs well, add sugar gradually. Beat in chocolate. Mix in flour, then nuts and vanilla. Bake 25 minutes at 350 in an eight inch square pan.

QUICK VEGETABLE SAUCE
Mrs. William Paxton
Smithton
1 can of cream of chicken soup
1 small can deviled ham
¼ cup mayonnaise

Put soup, deviled ham and mayonnaise in a bowl and whip with a fork to blend well. Spoon over hot or cold vegetables.

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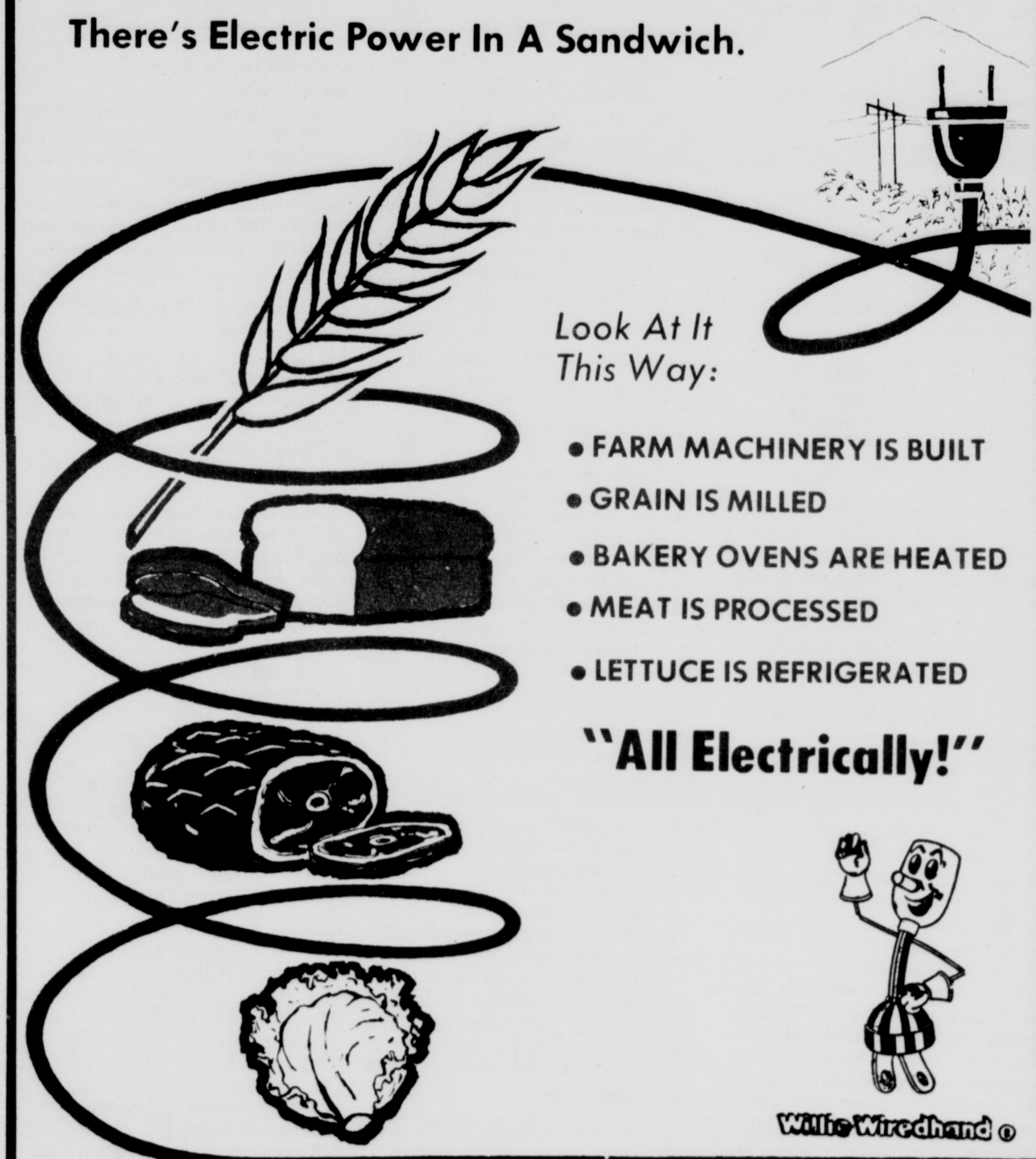

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Recipe Ideas From Area Cooks

PUMPKIN BREAD
Mrs. Maxine Hester
929 North Osage
3½ cups flour
3 cups sugar
2 teaspoon soda
1½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
Make a large well in the above mixed dry ingredients and put the following ingredients into the well.
1 cup oil
4 eggs
Two-thirds cup water
1 can pumpkin
½ cup nuts
Stir. Bake at 350 for about 1 hour and 15 minutes.

SCALLOPED POTATOES
Mrs. Maxine Hester
929 North Osage
1 can cream of mushroom soup
½ cup milk
Dash pepper
4 cups thinly sliced potatoes
1 small onion, thinly sliced
1 cup shredded sharp cheddar cheese
1 tablespoon butter
Dash paprika
Stir soup until smooth; add milk and pepper. In buttered 1½-quart casserole, alternate layers of potatoes, onion, sauce, and cheese. Dot top with butter; sprinkle with paprika. Cover; bake at 375 for 1 hour. Uncover; bake 15 minutes. Serves six.

JEAN'S GINGERBREAD CAKE
½ cup shortening
1 cup firmly packed brown sugar
2 eggs
2 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
¼ teaspoon cloves
1 teaspoon salt
½ cup molasses
½ cup boiling water
Beat together shortening and sugar, add eggs, one at a time, beating well after each addition. Combine flour, soda, ginger, cinnamon, cloves and salt. Set aside. Mix together molasses and water. Add alternately to creamed mixture beginning and ending with dry ingredients. Pour into greased and floured 13x9 inch pan. Bake in 350 oven 40 minutes. Cool in pan. Cut into 12 squares. Serve warm or cold.

MARSHMALLOW CREME FUDGE
Mrs. Maxine Hester
929 North Osage
3 cups sugar
1 cup Milnot
1 7 ounce jar marshmallow creme
¾ stick butter
1 12 ounce package chocolate chips
1 cup chopped nuts
Mix sugar, Milnot and butter together and cook until mixture comes to a boil, stir frequently. Boil this mixture for 5 minutes stirring constantly. Remove from fire and stir in chocolate chips and marshmallow creme. Stir ingredients until mixture is creamy. (An electric mixer may be used). Pour into buttered 9x9 pan. Allow to cool and cut as desired. Yield: Approximately 2½ pounds.

NOTE: For a delightful change use butterscotch or carmel instead of chocolate chips.

GROUND RULES FOR COFFEE
A well-scrubbed coffee pot makes the best coffee. Coffee oils cling to a coffee pot and quickly go stale. Serve coffee within an hour of brewing. And if you use an automatic coffee pot, maximum flavor is achieved by brewing at least half the capacity of the pot.

LIBBY'S FAMOUS PUMPKIN PIE
Mrs. Maxine Hester
929 North Osage
2 eggs, slightly beaten
1 16-oz. can Libby's Solid Pack Pumpkin
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
1 and two-thirds cups evaporated milk or light cream
1 9 inch unbaked pie shell with high fluted edge
Mix filling ingredients in order given. Pour into pie shell. Bake in pre-heated 425 oven for 15 minutes. Reduce temperature to 350 and continue baking for 45 minutes or until knife inserted in center comes out clean. Cool. Garnish with whipped cream, if desired.

SOUR CREAM CAKE
Virginia Bryan
665 East 16th
1 white cake mix
4 eggs
1 twelve ounce carton sour cream
Mix all ingredients slowly, then beat on high speed of electric mixer for two minutes. Grease 2 loaf pans or 2-2 inch deep cake pans. Criss cross with wax paper. Divide dough in the two pans. Bake in 350 degree over about 30 minutes, until cake is lightly browned and springs back to touch.

KRAUT RELISH
Mrs. Florence Stevenson
1307 East Fourth
½ cup sugar
½ cup vinegar
1 16 ounce can kraut
1 cup diced celery
1 cup diced green pepper
½ cup diced onion
1 2 ounce jar pimento, drained and chopped
Heat sugar in vinegar until dissolved. Cool. Combine undrained kraut, celery, green pepper, onion and pimento. Combine with vinegar mixture. Chill. Makes 4 cups. Will keep indefinitely.

ORANGE MARMALADE
Virginia Bryan
665 East 16th
4 oranges
3 lemons
Sugar
Slice oranges and lemons thin and seed. Add 6 cups water, and let stand overnight. Do not use metal, or plastic bowl. Next day, cook 30 minutes in same water. Again let stand overnight. Third day, add 1 cup sugar to 1 cup fruit mixture, and cook to jelly stage, usually 10 to 15 minutes. Pour into small jars, and seal with paraffin.

JERI'S MEATBALLS
Jeri Abelhouzen
1307 East Broadway
1 pound ground beef
½ pound pork sausage
½ cup flour
½ cup cornmeal
½ cup canned cream
1 teaspoon oregano
½ teaspoon pepper
1 teaspoon salt
2 eggs
3 slices bread
1 large onion, diced
1 small can tomato sauce
2 cloves chopped garlic
Mix onion, garlic, eggs, bread, flour cornmeal, cream, oregano, salt and pepper. Add meat, and mix well. Shape in balls the size of unhulled walnuts. Brown on all sides carefully in skillet. Make a thin gravy, add tomato sauce. Add meatballs carefully, and simmer slowly for 30 minutes.

SPAGHETTI RED
Virginia Bryan
665 East 16th
1 pound spaghetti
2 cans tomatoes
1 pound ground beef
1 package onion soup
2 or 3 green peppers
5 tablespoons chili powder or taco seasoning
1 teaspoon garlic salt
Break spaghetti into 3 quarts boiling water. Boil 2 or 3 minutes, stirring. Cover and let stand, stirring occasionally.
Brown ground beef and cut up green peppers. Drain off fat. Add all other ingredients to ground beef and simmer 10 minutes. Drain and blanch spaghetti. Add to tomato mixture and mix gently. Cover and let stand 30 minutes before serving.

CARROTS AND BACON
Virginia Bryan
665 East 16th
½ pound bacon, cut in ½ inch strips
1 pound carrots, cut into small cubes
2 large onions, sliced
3 large potatoes, diced in ½ inch cubes.
Cook carrots, bacon and onion in enough water to cover for one hour. Add potatoes and cook 30 minutes more. Add salt to taste and thicken with cornstarch, a small amount at a time, if too thin.

DIVINITY FUDGE
Virginia Bryan
665 East 16th
1½ cups sugar
one-third cup water
1 pint marshmallow cream
Boil sugar and water to hard ball stage. Pour over marshmallow cream slowly, beating with electric mixer, to soft peaks. Drop by spoonfuls on waxed paper.

WAFFLES
Miss Kathy Hunter
Route 4
1¾ cup flour
½ teaspoon salt
1¼ cup milk
½ cup salad oil
3 teaspoons baking powder
2 beaten egg yolks
2 stiffly beaten egg whites
Sift together dry ingredients. Combine egg yolks and milk; stir into dry ingredients. Stir in oil. Fold in egg whites leaving a few little fluffs — don't overmix. Bake in preheated waffle iron. Makes about eight waffles.

RAISIN-PEANUT FUDGE
Mrs. Ray Dunham
Tipton
2 cups sugar
¾ cups milk
1 tablespoon dark corn syrup
½ cup chopped raisins
¼ cup peanut butter
1 teaspoon vanilla
Cook sugar, milk and syrup to soft ball stage (238 degrees). Remove from heat. Add raisins, peanut butter and vanilla. Set aside until just warm, then beat until creamy. Pour into small, well-buttered square pan. Cool; cut into squares. Makes about one pound.

ANGEL CAKE SURPRISE
Mrs. James McLendon
1805 South Lafayette
1 10-inch round angel cake
1 can pie filling, chilled
2 cups heavy whipped cream
With serrated knife, cut a one inch slice from the top of the cake. Cut out a ring two inches wide and two inches deep. Spoon in chilled pie filling. Replace slice from top and frost top and sides with whipped cream. Decorate or garnish with a few pieces of the fruit from the pie filling. Chill about one hour before serving.

Baked Ham
Special Baked Beans
Easy Deviled Eggs
Relish Plate

After The Game Dinner

Mrs. Robert H. Stewart
201 Driftwood

SPECIAL BAKED BEANS
2 cans good brand baked beans
1 small can green lima beans, drained
2 cans red kidney beans
Two-thirds cup brown sugar, packed
2¾ cup catsup
1 teaspoon salt
Combine ingredients and bake at 375 degrees for one hour and 15 minutes. Stir in one cup chopped cheddar cheese. Bake 20 to 30 minutes. Serves 12.

EASY EGGS
Cut hard-cooked eggs, mash yolks as usual. Combine with Durkee's Sauce. Fill egg whites, top with paprika.

BAKED HAM
Bake ham, whole, half or slices, covered generously with pineapple. Mrs. Stewart also prepares a brown sugar glaze for her baked ham.

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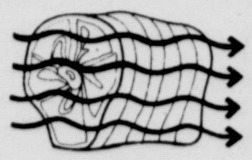
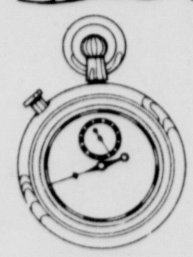
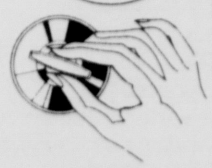


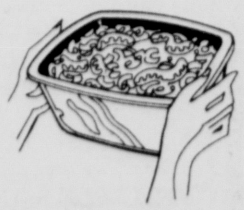
When electronic energy comes into contact with foods, instant heating takes place.



The electronic oven cooks with time. There are no temperatures to remember.



Metal reflects electronic energy, so the oven walls stay cool, easy to clean.



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Recipe Ideas From Area Cooks

CARAMEL-WALNUT ROLL
Mrs. Ray Dunham
Tipton
1¼ cup light brown sugar
½ cup sugar
1 one third cup dark brown syrup
6 tablespoons butter
1 cup evaporated milk
½ teaspoon vanilla
⅛ teaspoon salt
2 cup walnut halves

Combine sugars and syrup. Cook over medium heat, stirring constantly, to firm ball stage (345 degrees). Stir in butter. As you stir, add milk slowly, so mixture continues to boil. Cook again to 245 degrees; remove from heat. Add vanilla and salt. Pour into greased 13x9x2 inch pan. Cool until firm. Spread walnuts on buttered waxed paper, cut size of pan. Turn candy on top of walnuts and roll up. Make three small rolls. Wrap in waxed paper or plastic wrap. Slice to serve. Makes about 3 dozen slices.

SLAW WITH COOKED DRESSING
Mrs. P. Cecil Owen
823 West Sixth
1 medium onion, chopped fine
2 cups chopped cabbage
1 egg, unbeaten
1 cup sugar
1 tablespoons flour
¼ cup vinegar
¾ cup water
1 teaspoon mustard
Salt to taste

Mix sugar, flour, mustard and salt with vinegar and water. Drop egg into mixture and heat until thick, stirring constantly. Remove from heat and pour over onions and cabbage. Store for 24 hours before serving.

NOTE: ½ cup chopped green pepper adds color and flavor but is optional.

DAD'S FAVORITE MEAT CASSEROLE TO DIET BY
Mrs. Robert Atkins
3601 South Grand
2 tablespoons olive or salad oil
2 pounds lean beef, cut in ½-inch cubes
1 eggplant, peeled and sliced thin
2 onions, sliced thin
4 tomatoes, cubed
2 green peppers, diced
2 teaspoons salt
¾ teaspoon pepper
½ teaspoon oregano

Heat 1½ tablespoons oil in skillet; brown beef in it over high heat.

Grease a casserole with remaining oil. Arrange successive layers of the eggplant, beef, onions, tomatoes and green peppers, seasoning each layer with a mixture of the salt, pepper and oregano. Cover the casserole. Bake in a 350 degree oven 1 hour. Remove cover and bake 15 minutes longer. Serves 6.

STEAK SOUP
Mrs. William Paxton
Smithton
1 stick butter or margarine
1 cup flour
½ gallon water
2 cups diced round steak or ground round
1 cup chopped onion
1 cup chopped carrot
1 cup diced celery
2 cups frozen mixed vegetables
1 16 ounce can tomatoes
1 tablespoon monosodium glutamate
2 bouillion cubes or 2 tablespoons beef concentrate
1 teaspoon black pepper

Melt butter or margarine in a kettle. Gradually add flour, then water. Brown steak and add to water mixture. Add remaining ingredients and simmer 1½ hours. Yield: 4-6 servings.

PINEAPPLE CHEDDAR SALAD
Mrs. P. Cecil Owen
823 West Sixth
1 No. 2 can crushed pineapple
1 3-ounce package pineapple grapefruit gelatin (lemon or other fruit gelatin may be used)
1 tablespoon lemon juice
1 cup milnot, chilled and whipped
1 cup shredded cheddar cheese

Drain 1 cup pineapple juice and heat to boiling. Dissolve gelatin in boiling juice. Add lemon juice and chill until slightly thickened. Fold or whip the gelatin into the whipped milnot and add pineapple and cheese. Chill until ready to serve.

SLAW
Mrs. P. Cecil Owen
823 West Sixth
1 head of cabbage, shredded
3 white sweet onions, sliced
½ cup green pepper
1 cup vinegar
1 teaspoon mustard
1 teaspoon celery seed
½ cup sugar
½ teaspoon salt
1 cup salad oil

Boil vinegar with mustard, celery seed, sugar and salt. Add salad oil and boil again. Layer cabbage, onions and pepper and pour boiling mixture over all. Store in crock or glass pan for 24 hours.

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Recipe Ideas From Area Cooks

SKILLET COOKIES

Mrs. Kenneth Viebrock
Lincoln

2 cups sugar
¼ pound butter or margarine
½ cup milk
3 cups quick oatmeal
1 teaspoon vanilla
2 tablespoons cocoa

Combine sugar, milk and butter in a skillet. Boil for one minute. Take from heat and add uncooked oatmeal, vanilla and cocoa. Stir until thick. Spoon out onto waxed paper to harden.

NOTE: Nuts or coconut may be added with the oatmeal.

CINNAMON ROLLS

Mrs. W. D. Dunham
Hughesville

2 packages dry yeast
2½ cups hot water
¾ cup instant potatoes
2 teaspoons salt
½ cup oleo
One-third cup sugar
3 eggs
Flour, cinnamon and sugar

Add the oleo and instant potatoes to hot water; blend well, add the yeast, salt, sugar and eggs, beat slightly and add flour gradually mixing well until batter is consistency of cake dough; continue adding only enough flour for non-sticky dough. Place in greased bowl and cover. Let dough raise until doubled (approximately one hour if in warm place). Knead, and let raise 30 minutes. Knead and roll out to ¾ inch thickness into rectangular shape. Spread with sour cream, or melted oleo, if desired, and cinnamon and sugar. Roll like jelly roll, cut into ¾ inch slices; let rise until double, 30 to 40 minutes. Bake in 400 degree oven for first 10 minutes; then 350 for about 20 minutes. Ice while hot with powdered sugar and water mixed to consistency of thick pouring batter.

NOTE: Dough may be shaped as for dinner rolls.

MYSTERY SALAD

Mrs. Elmer Rowles
Tipton

1 package frozen chopped spinach, thawed and drained
½ pound bacon, cooked and crumbled
3 hard boiled eggs, diced
½ head of lettuce, chopped
1 package frozen peas, uncooked
1 bunch chopped green onions
1 cup mayonnaise
1 cup salad dressing
6 ounces swiss cheese, grated.

In pan, place first six ingredients in separate layers, beginning with the spinach. Mix mayonnaise and salad dressing together and spread over top. Top with cheese and cover with clear wrap. Place in refrigerator at least 24 hours before serving.

FOUR-MINUTE FUDGE

Mrs. Ray Dunham
Tipton

2 1-pound packages confectioners sugar
2 6 ounce cans evaporated milk
2 tablespoons butter
2 ounce packages semi-sweet chocolate pieces
6 tablespoons marshmallow creme
1 cup chopped walnuts halves

Combine sugar, milk and butter. Bring to boil, stirring constantly; boil mixture four minutes. Add chocolate and marshmallow. Beat until fudge thickens. Add nuts. Pour into buttered 8 inch square pan. Top with walnut halves. Cut into squares. Makes about three pounds.

OLD FASHIONED SUNNY CORN PUDDING

Mrs. Leo E. Eickhoff Sr.
Saddleman's Ridge
Route 1

This was one of my great-grandmother Mrs. James Quinn Morton's recipe, brought from Madison County, Kentucky in 1823 into Cooper County. It was given to me by my grandmother, Mrs. Tandy Dix.

1 cup heavy corn (equals one pound fresh raw scraped from 1 cob or 1 No. 2 can white or yellow cream style)
cream style)
½ cup crushed soda crackers
1 tablespoon chopped onion
1 tablespoon chopped pimento
¼ teaspoon salt (goodly pinch)
¼ teaspoon pepper (goodly pinch)
1 tablespoon butter (walnut size)
¼ cup sliced or chopped ripe or stuffed olives
3 eggs
1 1 to 3 cups milk (depending on how heavy with cream. Should be fairly thin consistency when mixed.)

Beat egg yolks, mix all together. Stir well and fold in stiffly beaten egg whites. Bake in greased iron skillet at 350 degrees for one hour. (Or build up good fire in fireplace. Hang to one side and 5 to 6 thigh sized sticks of wood will cook it until done.) Should be a golden brown on top. Any baking dish will do.

SPICY OATMEAL CAKE

Mrs. Nellie Mullins
1215 West Spring

1¼ cup boiling water
1 cup rolled oats
1½ cup brown sugar, packed
½ cup butter
1 teaspoon vanilla
2 eggs
1½ cups sifted flour
1 teaspoon each, soda and cinnamon
½ teaspoon each, salt and nutmeg

Pour boiling water over oats. Cover and set aside. In mixing bowl add sugar to butter and cream well. Beat in vanilla and eggs. Add oats and mix well. Sift together remaining ingredients. Pour batter in greased 13x9x2 inch pan. Bake in 350 degree oven 25 to 30 minutes or until cake tests done. Frost in pan with Lazy Daisy Frosting.

LAZY DAISY FROSTING

¼ cup butter or margarine
¼ cup evaporated milk
½ cup brown sugar, packed
1 cup flaked coconut
½ cup chopped walnuts

Heat butter and milk until butter melts. Stir in brown sugar, coconut and walnuts. Spread evenly over warm cake. Place low under broiler and bake until lightly browned and bubbly.

ESCALLOPED EGGPLANT

Mrs. P. Cecil Owen
823 West Sixth

Eggplant
½ large green pepper
1 cup celery
2 tablespoons butter
1 can tomatoes
½ cup chopped onion
2 cups bread crumbs
One-third cup grated cheese

Peel eggplant, dice and cook until tender. Drain. Saute green pepper and celery in butter. Place layer of eggplant in a casserole then pepper and celery, tomatoes and onion. Continue layering until all is used up then top with bread crumbs and cheese. Add salt and pepper to taste. Bake in 400 degree oven for 30 minutes.

LEMON SQUARES

Mrs. Marian McCarty
821 South Barrett

2 cups flour
1 cup butter
½ cup powdered sugar
4 eggs
4 tablespoons lemon juice
½ teaspoon baking powder
4 tablespoons flour
2 cups sugar
grated rind of one lemon

Melt butter in 13 x 9 inch pan. Mix flower and powdered sugar together. Pour into pan and stir with butter. Press down firmly. Bake 20 minutes at 350 degrees.

Beat together eggs, lemon juice and lemon rind sift together sugar, flour, baking powder and salt. Add sifted mixture to egg mixture. Pour on baked crust while it is hot. Bake 25 minutes more at 350 degrees. Remove from oven and sift powdered sugar over top while hot.

APRICOT GELATIN SALAD

Mrs. Russell S. Lewis
2404 Albert Lee

2 3-ounce boxes apricot gelatin
1 No. 2 can crushed pineapple
1 No. 2 can apricots, chopped
1 3-ounce package cream cheese, at room temperature
1 envelope whipped topping

Whip topping according to directions and add creamed cheese and beat. Drain fruit, reserving juices. Chop apricots. Add enough water to juices to make 3½ cups liquid.

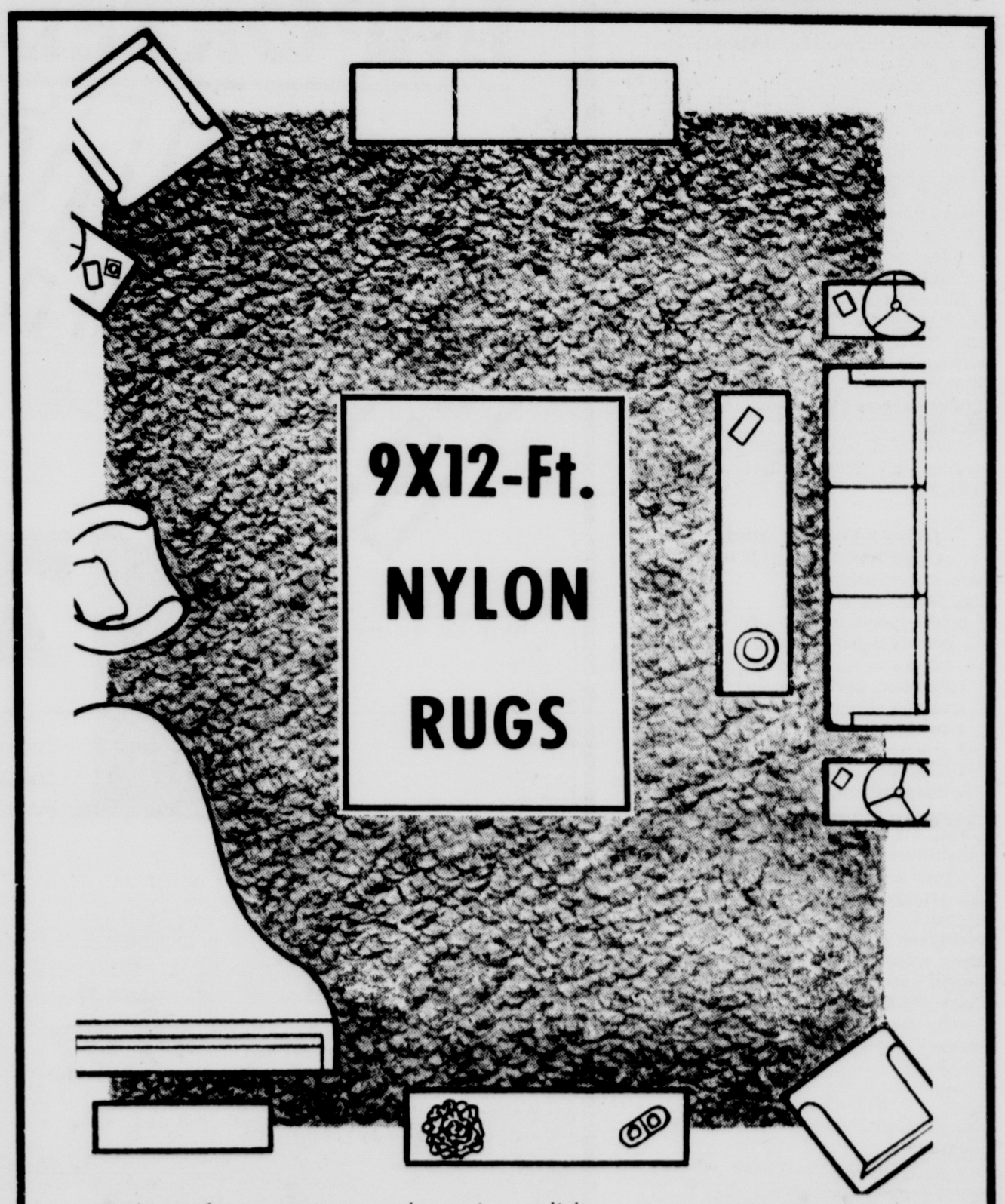
Dissolve gelatin in half of the liquid, which has been heated. Add remaining liquid. Chill half of the gelatin with pineapple in 9x13 inch pan until set. Cover with whipped topping then carefully pour remaining gelatin which has chopped apricots added over the whipped topping. Refrigerate until firm.

HAND-ME-DOWN CHOCOLATE CAKE

Charley Sands
Clinton

¾ cup butter or margarine
1¾ cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
¾ cup cocoa
1¼ teaspoons baking soda
½ teaspoon salt
1¼ cups water

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat one minute at medium speed. Combine flour, cocoa, baking soda and salt, adding them alternately with water to creamed mixture. Pour batter into 2 greased and floured 8-inch cake pans. Bake at 350 degrees for 35 to 40 minutes. Cool. Frost with chocolate frosting.



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People's FURNITURE

113 W. Main
Downtown

Southwestern

ARROZ EN LECHE
(Rice in Milk)
Mrs. Robert Liston
507 Sunset Drive
1 cup rice
2 eggs, beaten
5 cups water
1 cup sugar
1 teaspoon salt
4 cups scalded milk
Cinnamon

Cook rice in boiling, salted water until it begins to swell. Drain. Add hot milk and eggs. Stir in sugar and continue cooking until well done. Serve in dessert dishes. Sprinkle top with cinnamon.

BOB'S BAR-B-Q SAUCE
Bob Heisterberg
Temple, Tex.
(Formerly of Sedalia)
2 cups apple cider vinegar
4 teaspoons liquid smoke
4 tablespoons Worcestershire sauce
4 cloves garlic
2 large onions
6 tablespoons brown sugar
2 teaspoons chili powder
2 8 ounce cans tomato sauce
2 lemons, juiced
1 teaspoon tobasco sauce
4 teaspoons salt
1 teaspoon pepper
1 teaspoon dry mustard

Blend garlic and onions in blender. Combine all ingredients in enamel pan. (Do not use any other kind of pan). Simmer slowly for two hours, stirring occasionally.

CHILI CON CARNE
Mrs. Emmett L. Bohon Jr.
Route 2
3 pounds lean ground beef
1 medium onion
2½ tablespoons chili powder
1½ teaspoons salt
¼ teaspoon pepper
½ teaspoon sugar
Pinch baking soda
4 tablespoons flour
2 cups tomatoes or juice
One-third cup catsup
2 cups water
3 cans kidney beans or
6 cups cooked brown beans

Brown beef and onion. Drain off excess fat. Mix dry ingredients and add to hot beef mixture. Add tomatoes, water, catsup and beans. Simmer, adding more water as necessary for one hour or more. Serves 10 to 12.

Pennsylvania Dutch

SHOOFLY PIE
Mrs. Mary Odell
2607 Anderson
1 unbaked pie shell crumb mixture
1½ cups flour
1 cup brown sugar
¼ cup shortening
liquid mixture
¾ teaspoon soda
⅛ teaspoon nutmeg, cloves, cinnamon
¼ teaspoon salt
¾ cup molasses
¾ cup hot water

Work crumb mixture together and reserve. Combine liquid mixture, adding hot water last. In pie shell alternate the two mixtures, beginning and finishing with crumbs. Bake at 450 for 10 minutes, then 350 for 25 minutes.

DEEP DISH APPLE TAPIOCA
Mrs. Mary Odell
2607 Anderson
3 cups hot water
2 tablespoons lemon juice
2½ cups sliced tart apple
½ cup instant tapioca
1 cup light brown sugar, firmly packed
1 teaspoon salt
¼ teaspoon mace
3 tablespoons butter

Add water and lemon juice to apples in greased casserole. Bake in 375 oven 15 minutes, or until apples are partially cooked. Add remaining ingredients mixing thoroughly. Continue baking 30 minutes, stirring well after 5 minutes, then every 10 minutes and again when removing from oven. Serve hot or cold with butterscotch hardsauce or with whipped cream.

BOILED CAKE
Mrs. Mary Odell
2607 Anderson
1 cup sugar
1¼ cups water
1 cup raisins
½ cup shortening
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves

Boil the above ingredients together in saucepan about 5 minutes and set aside to get really cool. Then add:

2 Scant cups flour
1 Teaspoon soda

Bake at 375 about one-half hour

LIVER MEAT LOAF
Mrs. Mary Odell
2607 Anderson
1 pound beef liver
1 medium onion, chopped
½ pound pork sausage
1 cup dry bread crumbs
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon salt
⅛ teaspoon pepper
1 teaspoon celery salt
2 beaten eggs
½ cup stock
4 slices bacon

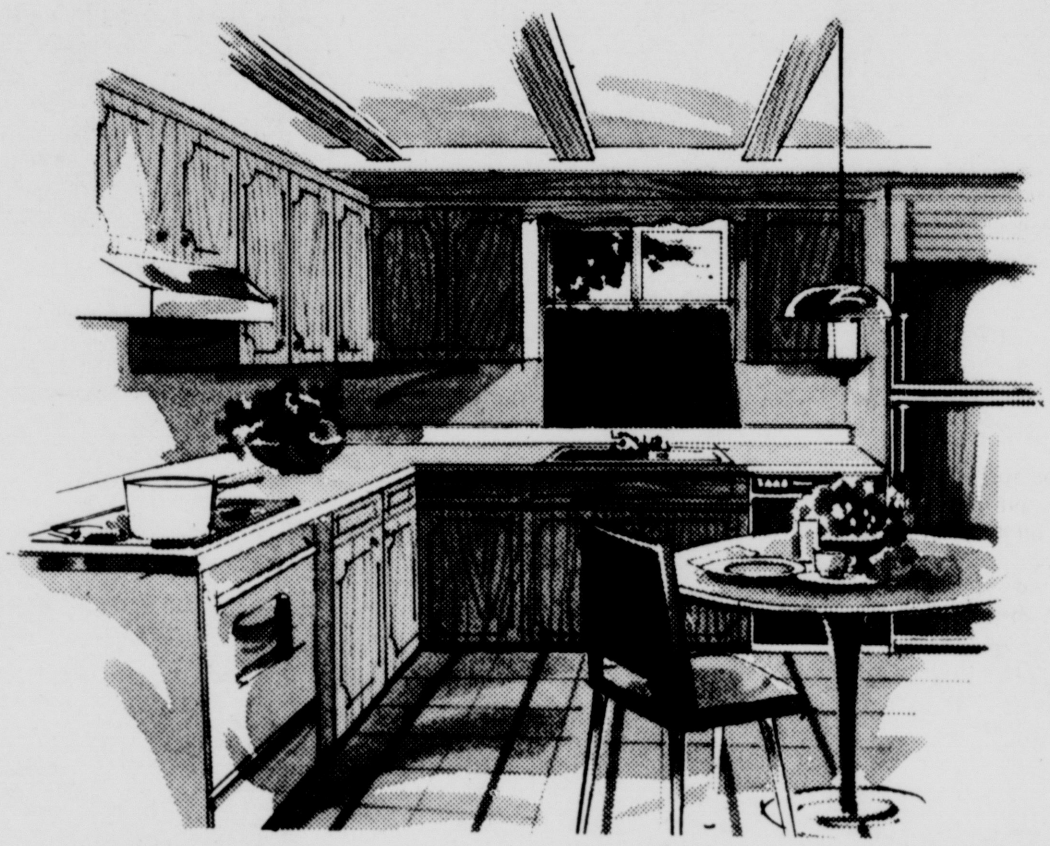
Cover liver with hot water; simmer five minutes. Drain liquid and reserve for stock. Force liver and onion through food chopper, using medium blade. Add remaining ingredients, except bacon. Form into loaf in 5½ x 10½ pan. Top with bacon strips. Bake in moderate oven (350) 45 minutes.

CHICKEN CORN SOUP
Mrs. Robert Liston
507 Sunset drive
1 quart chicken broth, seasoned
1 cup cooked chicken, cut up.
1 cup fresh corn or cream style canned corn.
1 tablespoon grated onion (optional)
Salt

Add chicken, corn and grated onion to broth. Heat sufficiently to cook corn if fresh corn is used. Serve hot.

NOTE, Sometimes a few homemade noodles are cooked in the broth before the other ingredients are added.

IF you've got the plans, we've got the funds....



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Making Enchilladas

Mrs. Wayne Davis, Route 3, shows the proper way to roll a softened corn tortilla that has been filled at one end with two or three tablespoons ground beef mixture. After all rolls have been placed in the 9x9 inch baking dish, Mrs. Davis will cover them with the remaining beef mixture and top with cheddar cheese and sliced stuffed olives. Mrs. Davis said she and her husband have enjoyed southwestern foods since they lived in Phoenix several years ago.

(Democrat Capital Photo)

Southwestern

BEEF ENCHILADAS
Mrs. Wayne Davis
Route 3

- 1 pound ground beef
- 2 tablespoons vegetable oil
- ½ cup chopped onion
- ¼ teaspoon minced garlic
- One-third cup chopped green pepper
- ½ teaspoon salt
- 2 tablespoons flour
- 1 cup grated cheese
- ½ cup sliced stuffed olives
- 2 8-ounce cans tomato sauce
- 1 10½-ounce can hot or mild enchilada sauce
- 8 flour and corn tortillas

Lightly brown ground beef in vegetable oil. Add onions, garlic, green peppers and cook until tender. In separate saucepan, heat tomato sauce and enchilada sauce until hot. Dip the tortillas, one at a time, in the sauce, to soften. Place two or three tablespoons ground beef mixture on each softened tortilla at one end and roll as a jelly roll. Place rolled tortillas open end down in 9x9x2 inch baking dish. Place remaining beef mixture on top and cover rolls with cheese and olives. Bake 20 minutes at 350 degrees until cheese is melted. Serve hot.

NOTE: Good with garlic spread, french bread and tossed green salad.

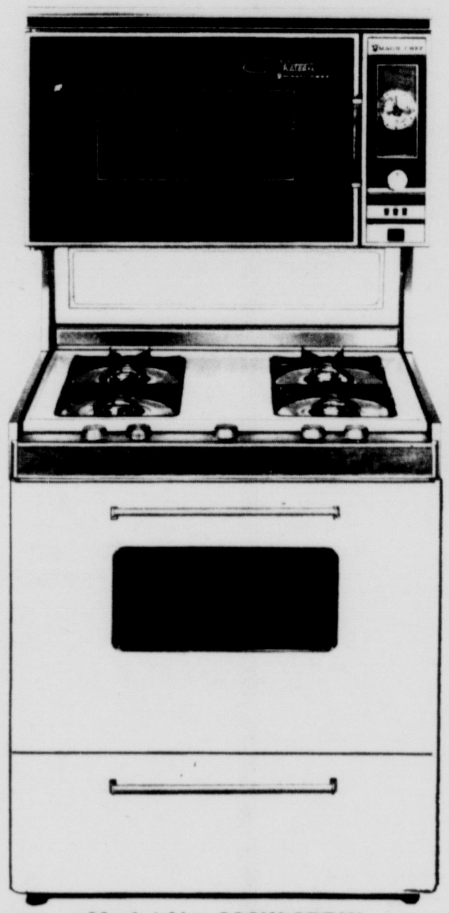
MEXICAN CORNBREAD
Mrs. James LaBahn
Route 4

- 1 cup cornmeal
- 2 eggs
- 1 cup buttermilk
- ½ cup oil
- ¾ teaspoon soda
- 1 1 teaspoon salt
- 1 large green pepper, diced
- 1 onion, chopped
- 1 No. 2 can cream style corn
- ½ pound grated cheese

Mix all ingredients. Pat into greased casserole and bake at 350 degrees for 40 minutes. Serves eight.

NOTE, Good potato substitute with roast beef or pork.

Harvest of Values



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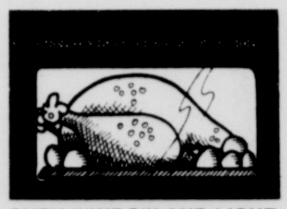
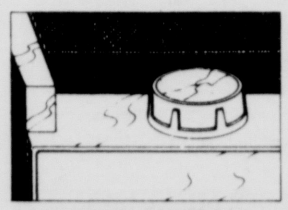
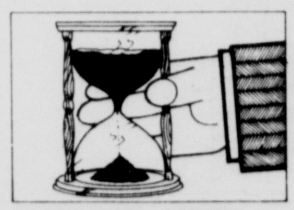


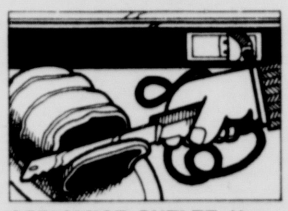
OVEN WINDOW AND LIGHT. Let you see what's cooking without losing oven heat and kitchen cool. Use exterior switch to light up without opening up.



TOP FRONT CONTROLS. So you can read them easily. And so they're more difficult for tiny fingers to reach up and turn on. Styled for visibility.



CLOCK WITH 1-HOUR TIMER. So you won't forget about what's cooking. Or when to start cooking. Or even what time to pick up the children.



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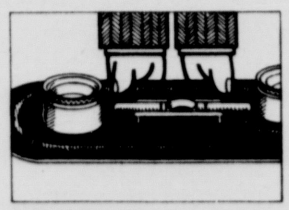
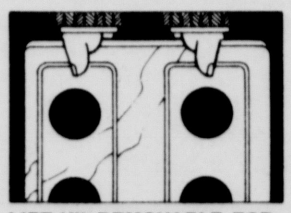
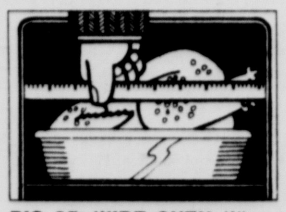


UNI-BURNER. The space-age burner. Better flame control than conventional burners. Easier to operate. Even includes a built-in drip tray.



LIFT-UP REMOVABLE TOP. Clean the under-burner area without obstruction. And take the range top to the sink, where the cleanin' is easy.

FLUORESCENT COOKTOP LIGHT. To brighten your kitchen. To make cooking a sunnier activity. And it can be a night-light for little people.



BIG 25"-WIDE OVEN. Why should meal preparation be a two- or three-step affair? We give you plenty of room to cook everything at one time.

PORCELAINIZED STEEL GRATES. Don't go to pieces every time you drop one. Meet in the middle so you can slide pots from front to back, too.

BIXLER GAS

OTTERVILLE Phone 366-4311

CASH HARDWARE

SUPPLEMENT TO SEDALIA DEMOCRAT CAPITAL

DOWNTOWN

STATE FAIR CENTER

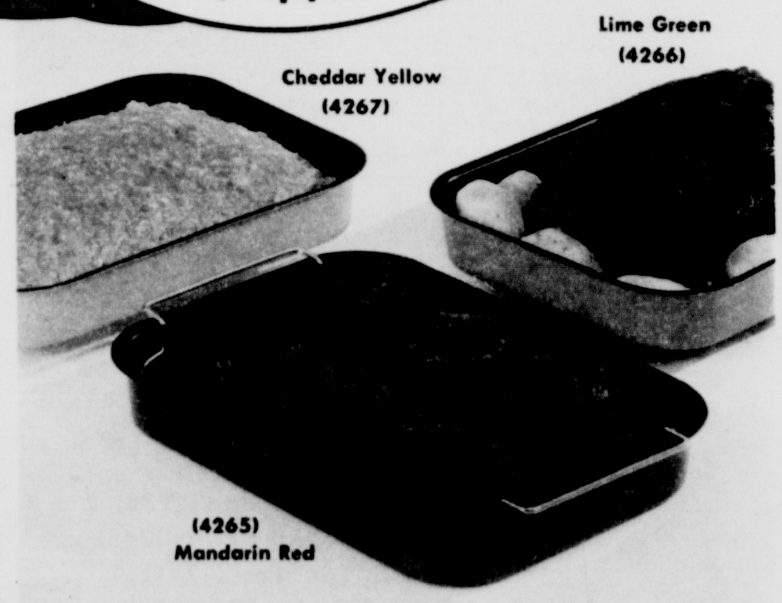
SEDALIA, MISSOURI 65301

HOLIDAY GIFTS GALORE

10½" SKILLET, deep cover

Big, versatile West Bend frying pan with no-stick interior for carefree clean-up. Extra-thick aluminum spreads heat quickly and evenly. Deep cover makes this an ideal chicken fryer. (24122)

3.99



Colorful "Bake 'n Broiler" 4-in-1 Pan

One pan does it all — bakes, broils, roasts! And when inverted, the chrome-plated rack becomes a cake-sized cooling rack. Has water level guide for broiling, cutting guide for cakes. Porcelain-clad exterior, NO-STICK interior.

4.99

AUTOMATIC 9 CUP PERK

West Bend's electric coffeemaker has sparkling polished aluminum finish. Brews 5 to 9 cups of delicious coffee and keeps it serving hot. Completely automatic with no dials to set, no gadgets to adjust (29366).

7.88

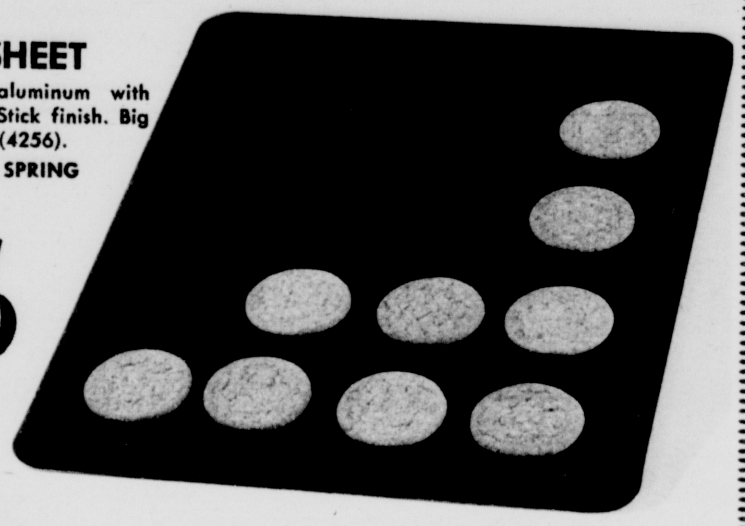
COOKIE SHEET

Smooth-heating aluminum with easy-to-clean No-Stick finish. Big 15½" x 12" size (4256).

WAS $1.99 THIS SPRING

NOW **1.49**

SAVE **50¢**



New decorator-fashioned 3 qt. TEA KETTLES

Charming designs accent the graceful shape of these new West Bend kettles. Even-heating carbon steel is porcelain-clad inside and out. Stain-and scratch-resistant, you'll admire the lasting beauty of "Morning Glory" or "Floral Star" patterns.

9.95

FLORAL STAR (5228)

MORNING GLORY (5229)

2 QT. BUFFET-PATIO SERVER

Slow-simmers beans, chili, casseroles and hot dishes to bring out full-bodied flavors. Keeps foods hot for hours. Stoneware server lifts off electric heating unit base for cleaning. (3288)

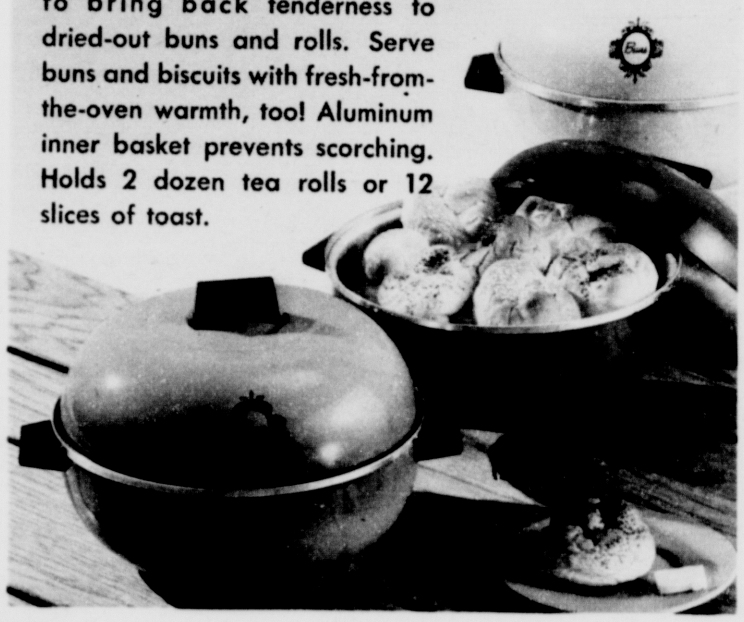
7.88

colorful BUN WARMER

4.88

(5475)

Restores like-fresh crispness to soda crackers, cereals and snacks . . . or add a few drops of water to bring back tenderness to dried-out buns and rolls. Serve buns and biscuits with fresh-from-the-oven warmth, too! Aluminum inner basket prevents scorching. Holds 2 dozen tea rolls or 12 slices of toast.



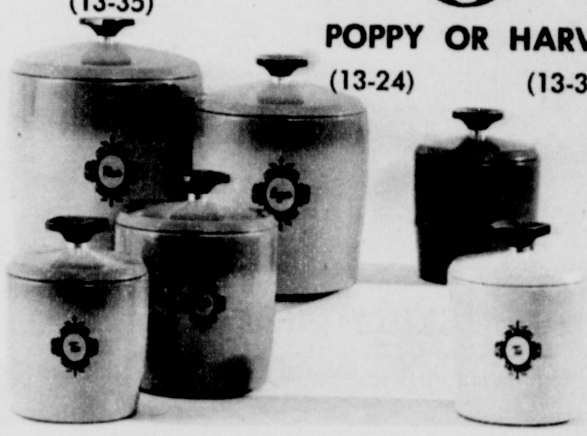
kitchen-brightening CANISTERS

Fresh, fade proof color livens up your kitchen! Set keeps flour, sugar, coffee and tea handy in virtually air-tight canisters. They're seamless for easy cleaning. Stain-resistant alkyd finish.

CHOOSE AVOCADO . . . (13-35)

4-PC. SET **8.88**

POPPY OR HARVEST (13-24) (13-38)



your choice **1.99**

12-cup Muffin Pan (4238)
9" Square Cake Pan (4245)
9" x 5" Loaf Pan (4247)

Baking's fun with even-heating aluminum bakeware . . . easy-clean NO-STICK finish.

your choice **1.49**

9" Round Cake Pan (4255)
9" Pie Pan (4277)
6-cup Muffin Pan (4236)

NO-STICK finish on aluminum makes clean-up easy!

Automatic 6 to 9 cup Perks

West Bend combines handsome traditional styling with fresh-as-tomorrow colors. Time and temperature control brews delicious coffee and keeps it serving hot indefinitely. Serve light. Choose Avocado (3493) or Harvest (3494) color.

12.99

Speedy 3 to 5 cup Perk

Just right for breakfast coffee for a couple! This little 5-cupper by West Bend automatically brews just enough coffee for two, without making wasted "throw-away" cups. Polished aluminum finish (33245).

8.99

Party-Matic 36-cup automatic perks

Give yourself a coffee break — a break from making pot after pot of coffee when guests stop in. With the Party Perk just measure coffee, add water and relax while this handsome coffeemaker brews 12 to 36 cups of delicious coffee. Choose Poppy (39407), Avocado (39408) or Harvest (39409).

In Polished Aluminum (19306) 11.99

12.99

COFFEE LOVERS CHOOSE

WEST BEND®

THE PEOPLE'S CHOICE

WEST BEND

Durable 9-cup Automatic Perks

West Bend automatic electric coffeemaker is molded of polypropylene, the space-age material that won't chip, mar, crack, or discolor through normal daily use. And day-in, day-out, the coffee's delicious! Lock-on cover. In Avocado (5934) or Poppy (5935) color.

6.99

Instant "HOT-POT" in colorful Mandarin red

Heats 2 to 6 cups of water fast for instant coffee, soups, tea. Choice of temperature settings — "Boil" for water, "Warm" for milk drinks. Mandarin red (3252).

9.99

Country Inn™ by WEST BEND®

in your choice of fashionable Avocado Green or golden Harvest

- extra thick aluminum for smooth cooking
- easy cleaning No-Stick interiors for easy clean-up
- porcelain-clad exteriors for lasting beauty

WAS 39.95 NOW 34.95

Genuine Porcelain ON ALUMINUM

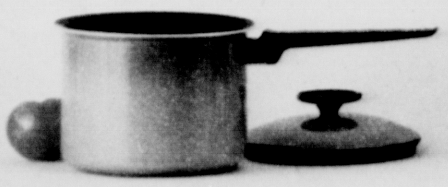
AVOCADO (14-2)

WEST BEND FIRED-ON NO-STICK INTERIOR

golden Harvest (14-52)

What a value! Choose this matched set of cookware favorites, and save $5 in the bargain! You'll enjoy Country Inn's quality features. Porcelain-on-aluminum colors resist stains and fading forever. Extra-thick aluminum heart spreads heat fast, ends "hot spots" that scorch. For range-to-table service, handles and knobs are oven-safe. And each utensil has a work-saving No-Stick finish . . . a scratch-resistant fired-on finish that welcomes metal spoons. Set includes 1½ and 2½ qt. covered Sauce Pans, 10" Skillet and 5 qt. Dutch Oven with cover that fits skillet, too; plus colorful recipe booklet.

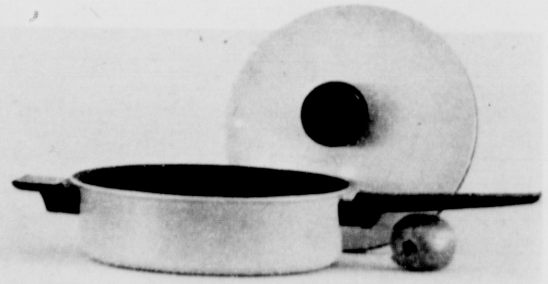
Choose your OPEN STOCK favorites . . .



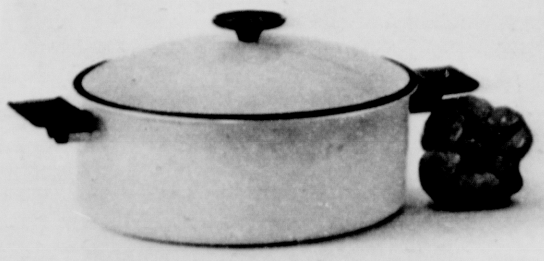
2½ QT. HI-BOY SAUCEPOT $12.95
3347, Avocado/3367, Harvest

6¼" SKILLET w/cover $7.95
3341, Avocado/3361, Harvest

1½ QT. SAUCETTE w/cover $10.95
3331, Avocado/3351, Harvest



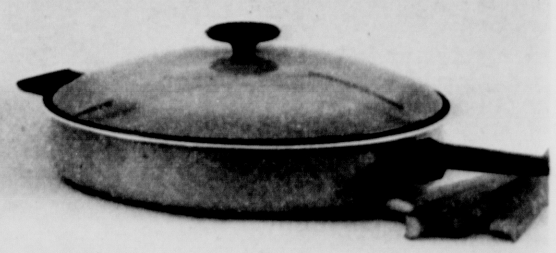
3½ QT. SAUCEPOT w/cover $13.95
3333, Avocado/3353, Harvest



5 QT. DUTCH OVEN w/cover $15.95
3335, Avocado/3355, Harvest

8¾" SKILLET w/cover $11.95
3338, Avocado/3358, Harvest

10" SKILLET w/cover $14.95
3339, Avocado/3359, Harvest



12" SKILLET w/cover $17.95
3342, Avocado/3362, Harvest

Town House®...3 ply STAINLESS STEEL

WEST BEND®

THE PEOPLE'S CHOICE

PICK YOUR FAVORITE PANS

NOW IN YOUR CHOICE OF COLORFUL PORCELAIN OR GLEAMING STAINLESS STEEL EXTERIORS

West Bend's elegant Town House is ultra-weight three-ply steel that will stay new-looking for years without special care. Cooks better, too, because there's a special heat-spreading metal "sandwiched" in the center. Set includes 1 and 2 qt. Chef Pans, 10" Skillet, 5 qt. Roaster/Ovenette. Come choose the "natural look" of polished exterior finish (7-415), or add a touch of color (Avocado, 7-358; Harvest, 7-360, both shown below).

49.95

$59.80 VALUE IF PURCHASED OPEN STOCK . . . YOU SAVE $9.85

1 QT. CHEF PAN $11.95
(Polished, 7621; Avocado, 7601; Harvest, 7611)

2 QT. CHEF PAN $13.95
(Polished, 7622; Avocado, 7602; Harvest, 7612)

3 QT. CHEF PAN $15.95
(Polished, 7623; Avocado, 7603; Harvest, 7613)

2½ QT. HI-BOY $14.95
(Polished, 7627; Avocado, 7607; Harvest, 7617)

10" ENTREE SKILLLET $18.95
(Polished, 7629; Avocado, 7609; Harvest, 7619)

12" PARTY SKILLET $22.95
(Polished, 7626; Avocado, 7606; Harvest, 7616)

5 QT. DUTCH OVEN $19.95
(Polished, 7625; Avocado, 7605; Harvest, 7615)

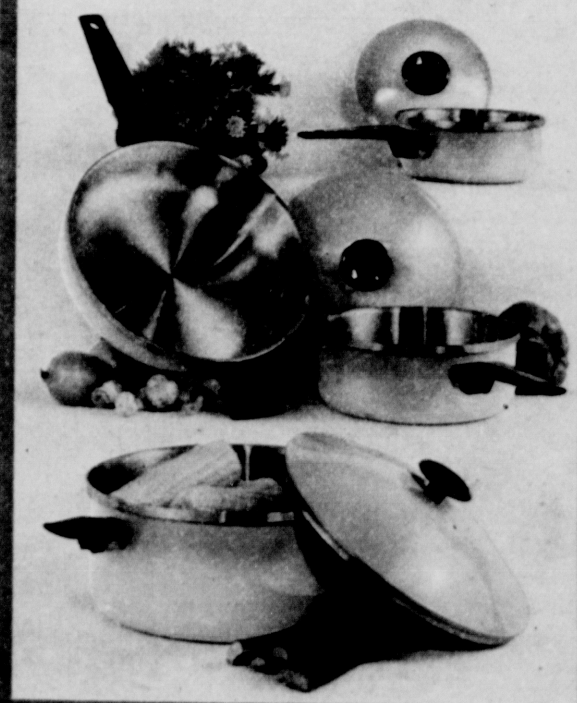
SUPERLATIVE "TOWN HOUSE" FEATURES

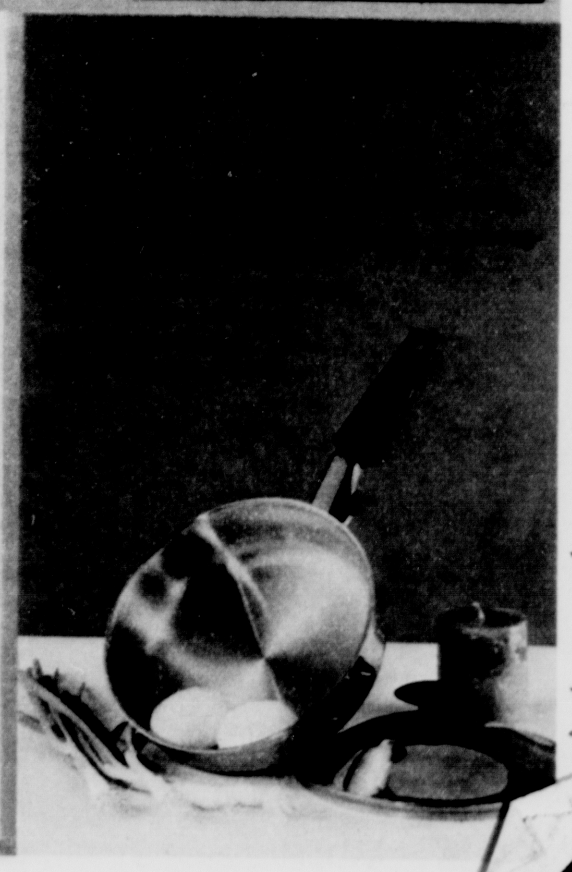
1. Sparkling stainless steel interior cleans easily without "babying"
2. Heat-spreading metal core helps foods cook evenly.
3. Durable stainless steel exterior in polished finish or colorful porcelain

Stainless Steel

AVOCADO

HARVEST

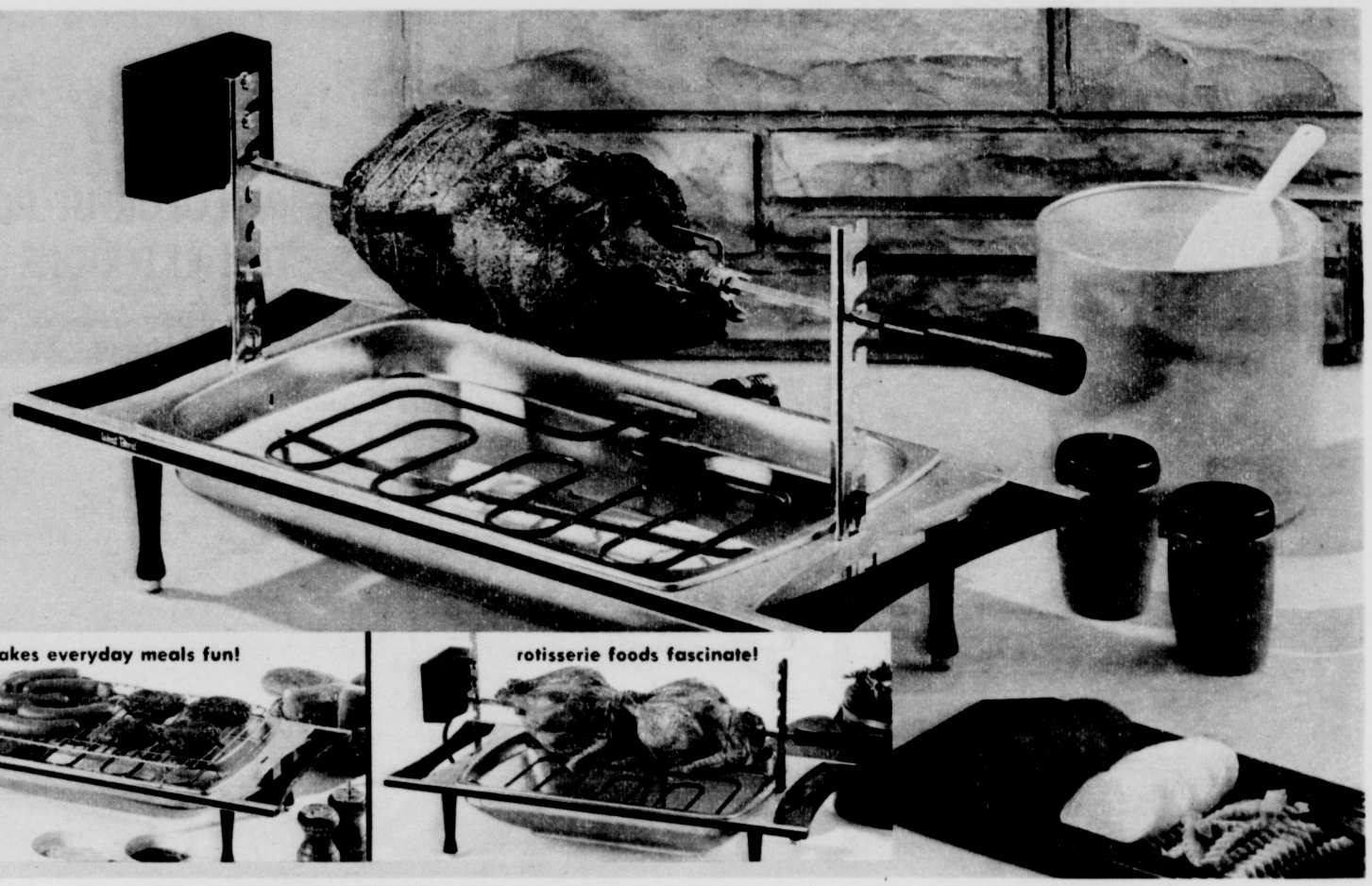


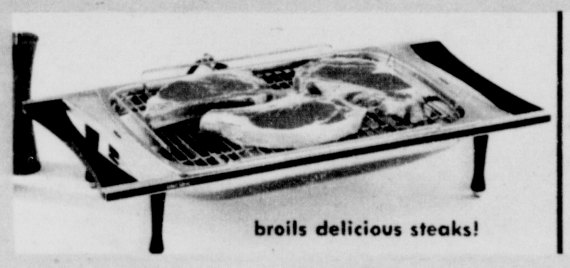


SMOKELESS BROILER-ROTISSERIE
. . . for "cook-out" meals indoors!

A delightful way to cook — like grilling out, but without muss or fuss, smoke or flareups. Electricity supplies the heat, so it's clean, fast and fun, indoors. Infra-red heat waves, so hot they create a thermal shield, prevent smoking. Easy-to-clean stainless steel drip pan. Complete with motorized rotisserie, 150-square-inch grill rack for broiling, electric cord and recipe book (15415).

39.95




broils delicious steaks!

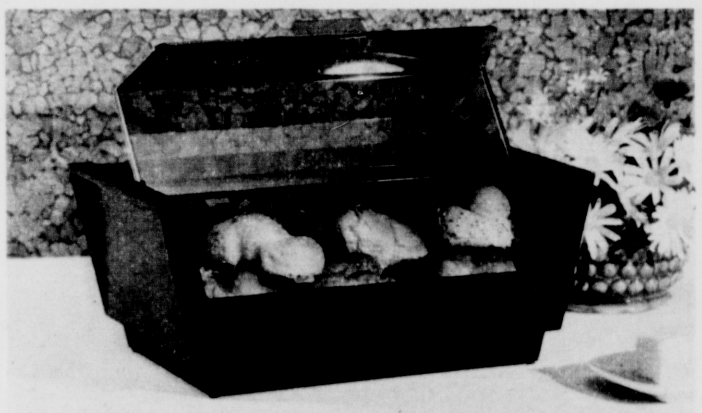
makes everyday meals fun!

rotisserie foods fascinate!

"SEE 'n SERVE"® CORN POPPER

Watch it pop 4 quarts of fresh, melt-in-your-mouth popcorn, and shut off automatically. Then, just flip it over and the clear Lexan cover becomes your serving bowl! No-stick coated base. Electric cord included. (5466)

9.99



electric BUN WARMER

Keeps buns and rolls deliciously hot right at the table. Moisturizes stale dried-out rolls, too. Compact size — 7" by 12", 5" high — yet so spacious inside it easily holds over a dozen dinner rolls. Simulated walnut grain styrene, with translucent amber doors. (5114)

9.95

AUTOMATIC GRIDDLE
with No-stick surface

Slim-line griddle has lots of room for grilling breakfast pancakes or warming party snacks. Tough No-Stick finish resists scratching from metal spatulas . . . cleans in a jiffy. (3543)

19.95

Wrinkles Away™ ELECTRIC STEAMER
gets out wrinkles

Helps keep you neat! Steam out unsightly wrinkles in most any fabric, and apparel. Won't scorch or shine wool, lace. Smooths rumpled draperies, puts creases back in pleats, too. Ideal for travelers — weighs under 1 lb. (5089)

7.88

ENDS TRAVEL CRUSH

12" by 12" BUFFET SKILLET by West Bend

Party-styled electric skillet has colorful porcelain-on-aluminum finish in Avocado green (3306), Harvest gold (3316), Paprika red (3326) . . . fadeproof, stain-resistant, dishwasher-safe. Scratch-resistant No-stick interiors welcome metal spoons and spatulas. Generous 12" size has almost 20% more cooking area than ordinary 11" skillets. Extra deep cover for roasts, hams, fowl. Detachable temperature control has settings from 150° to 425°.

19.95

Cooking with an international flavor . . .

CHOW CHICKEN

2 tablespoons vegetable or peanut oil
1 tablespoon cornstarch
¼ cup soy sauce
¾ cup cold water
2 cups diagonally sliced celery
¼ cup thinly sliced onion
½ pound washed fresh sliced mushrooms (about 4 cups)
1 6-ounce can water chestnuts, sliced
2 cups diced cooked chicken or turkey or 3 5-ounce cans boned chicken or turkey
½ to ¾ cup broken walnut pieces

1. Pour oil into WOK and preheat at 350 degrees, uncovered. Meanwhile, in small bowl combine cornstarch, soy sauce and cold water.
2. Add celery and stir-fry 1 minute with wooden spoons. Push up the side.
3. Add onion and stir-fry 1 minute. Push up the side.
4. Add mushrooms. Stir-fry 2 minutes. Combine with celery and onion.
5. Stir cornstarch mixture into vegetables. Cook and stir constantly until liquid is smooth and thickened, about 2 minutes. Reduce heat to 250 degrees.
6. Add water chestnuts and turkey or chicken. Combine gently, and heat until hot, about 3 minutes.
7. Stir in walnuts. Reduce heat to "warm" for serving. Serve over hot rice, egg noodles or chow mein noodles. Makes 6 servings.

ELECTRIC "ORIENTAL WOK"

For "international" entertaining . . . or everyday meals! Use it to "stir-fry" an entire meal — sukiyaki, for instance — in just 20 minutes. A real party fun-starter (and a work-saver too) and you'll use it every day to pan-fry, poach, stew, boil, deep-fry, steam and simmer. Big 6 qt. size with porcelain-on-aluminum finish in Mandarin Red (5109). Fired-on no-stick interior. Detachable electric heat control and 24-page recipe booklet included.

29.95

CHEDDAR FONDUE

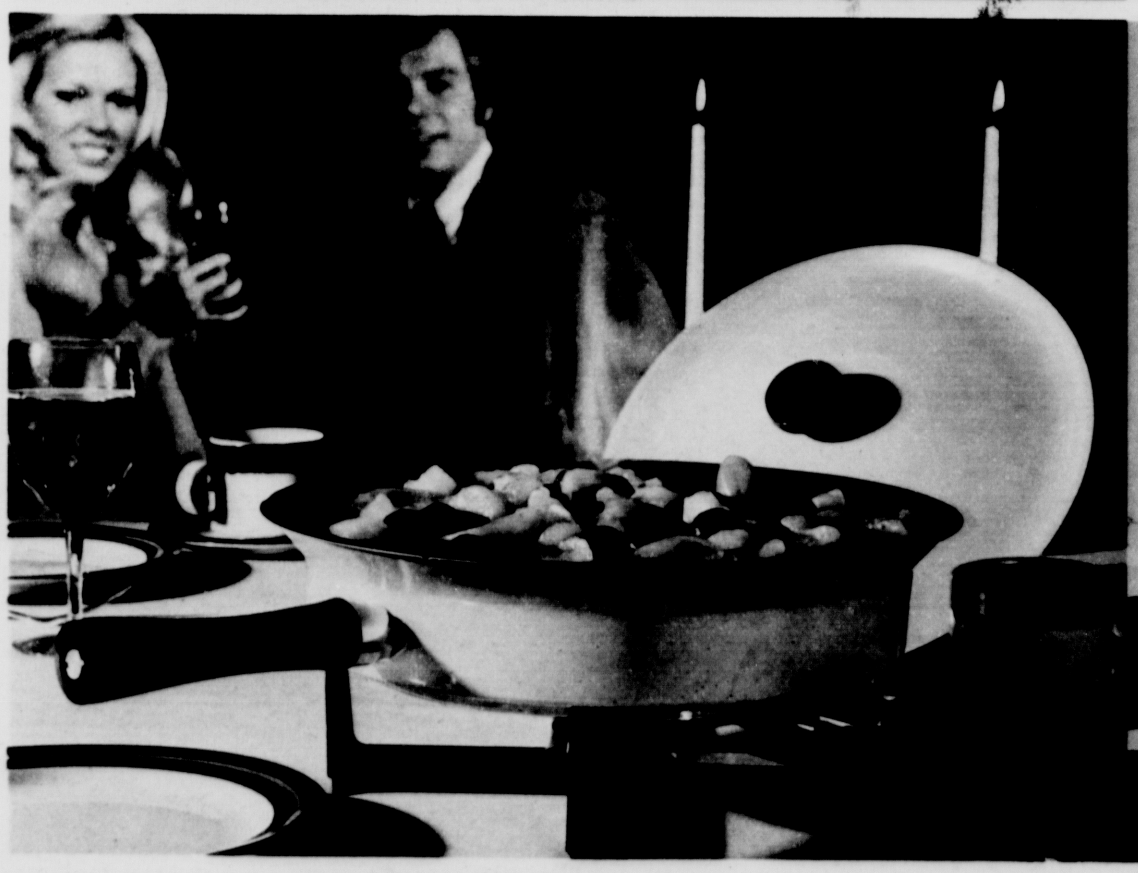
2 10¾-ounce cans condensed Cheddar cheese soup
4 cups (1 pound) shredded Swiss cheese
¼ teaspoon garlic salt
Dash cayenne pepper
1 4-ounce can mushroom stems and pieces, drained (optional)

1. In Fondue Pot, place soup. Heat on CHEESE setting until hot, about 5 minutes. Stir occasionally.
2. Add cheese, ¼ cup at a time, and stir until completely melted. A wooden spoon makes stirring easy.
3. Add garlic, cayenne pepper and mushroom stems and pieces. Stir gently. Heat for 3 to 4 minutes to develop flavors.
4. For serving, spear cubes of rye or crusty French bread, stuffed olives, cooked ham chunks or cocktail wieners with fondue fork. Makes 8 to 10 servings or 4 cups.

ELECTRIC FONDUE POT

No fussing with a flame — West Bend's automatic heat control gives you the exact temperature settings for all three kinds of fondue — cheese, dessert and meat. Choose Cheddar Yellow (5398) or Pimento Red (5397) in genuine porcelain-on-aluminum with no-stick interior for easy cleaning. Completely immersible. Matching cover converts your 2-qt. pot into a versatile "mini-casserole." Idea-packed recipe booklet and set of four fondue forks included.

19.95



NEW West Bend ELECTRIC CHAFING DISH

Now, enjoy all the flair of chafing dish cookery without the hazards of a flame. Ideal for seafoods, cheese, eggs, many vegetables and desserts. Prepare spectacular foods like crepes Suzette or cherries jubilee before your guests' delighted eyes! And with the "blazer pan" removed, it's a handy 10" diameter electric skillet. In butterscotch yellow. (5117)

29.95

FRUIT FLAMBÉ

1 1-pound can (2 cups) pitted dark sweet cherries
1 1-pound can apricot halves
1 20-ounce can pineapple chunks
1 11-ounce can mandarin oranges
1 cup combined reserved fruit syrups
½ cup brandy
6 sugar cubes
Lemon extract

1. Into a bowl, drain cherries, apricots, pineapple and oranges; reserve liquid.
2. Pour 1 cup of water into skillet and set blazer pan into skillet. In blazer pan, place fruits and 1 cup reserved syrups. Heat at 225 degrees until liquid reaches a boil, about 8-10 minutes. Reduce heat to "warm" immediately.
3. In a small dish, saturate sugar cubes in lemon extract or place a few drops on each cube. Place cubes on top of fruit.
4. Just before serving, heat brandy in small saucepan over medium heat until brandy just reaches boil. Pour immediately over heated fruits in blazer pan. Carefully but quickly ignite brandy. Dim room lights to make flames more dramatic. Serve in dessert dishes or as sauce over ice cream or unfrosted cake slices. Makes 10 to 12 servings.

Three-ply Stainless Steel 8-piece cookset

Enjoy gleaming elegance with carefree convenience . . . at a budget-pleasing price! It's famous West Bend quality-stainless steel inside and out, with a carbon steel fast-heat core. Set includes 1 quart and 3 quart Sauce Pans with covers, 5 quart Dutch Oven, plus 8" Skillet and extra-heavy duty 10" Skillet. (7-416)

COVER FITS SKILLET AND DUTCH OVEN

29.95

MIXING BOWL SET

The practical answer for mixing *and* serving. Durable stainless steel is easy to clean. Convenient 3, 1½ and ¾ qt. sizes, shaped for use in both electric and hand mixing. (7-217).

3.99

STAINLESS STEEL PERK

Glamorous, yet so practical to clean! Brews 6 to 9 cups with automatic ease. Serve-lite in base glows when coffee's ready, stays on to remind you it's keeping "second helpings" serving-hot. (7248)

19.95

"TRIG"® TEA KETTLE

Handy for tea, drip coffee, soups . . . holds 2½ quarts. Trigger-operated spout cap makes pouring and filling extra-easy. Sparkling stainless steel with rugged copper bottom. When water boils, it whistles! (4522)

4.99

Unless otherwise noted, all sale price offers end Dec. 30, 1972.

Family Weekly

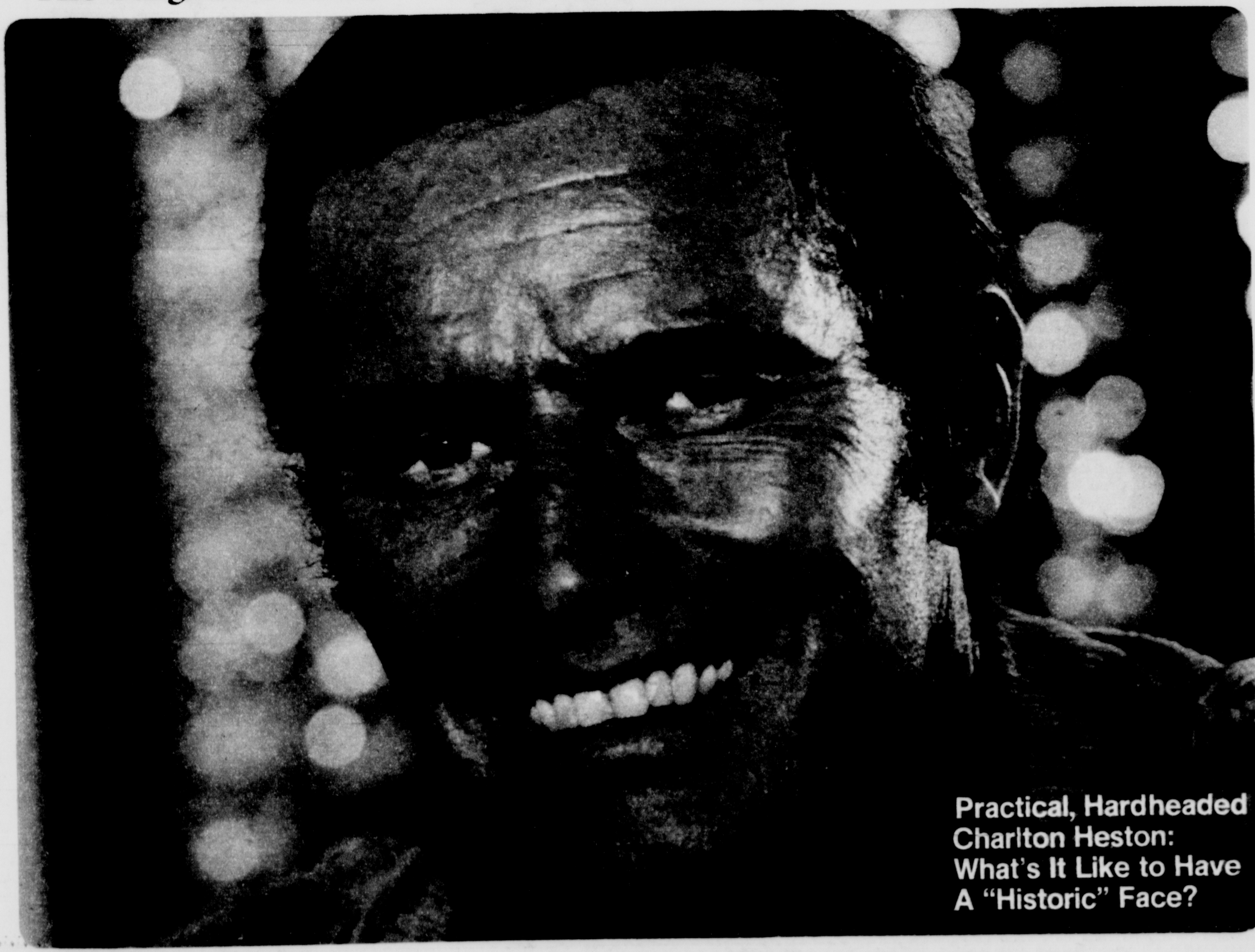
NOVEMBER 12, 1972

THE SEDALIA DEMOCRAT

"Doctors Are Human, Too": A Look Behind The Surgeon's Mask

Extra Big Cookbook: A Whole Thanksgiving Table-Full of Recipes

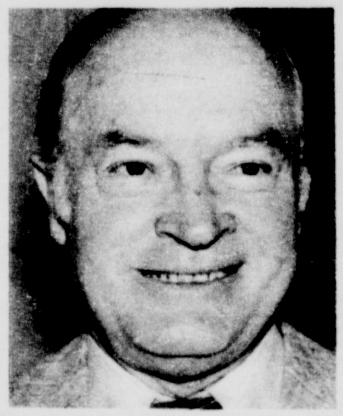
Quiz for Women: Who Says Keeping House Is Simple?



Practical, Hardheaded Charlton Heston: What's It Like to Have A "Historic" Face?

Ask Them Yourself

Want to ask a famous person a question? Send the question on a postcard to "Ask," Family Weekly, 641 Lexington Ave., New York, N.Y. 10022. We'll pay $5 for published questions. Sorry, we can't answer others.



FOR BOB HOPE

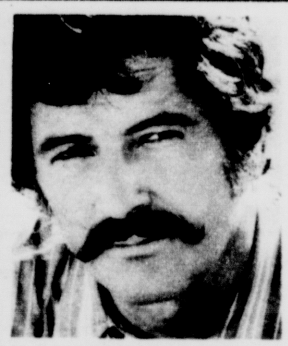
Groucho Marx remarked that you "have 10 or 12 writers, and you read their stuff well." Do you really have that many writers?—Joey Aldridge, Anderson, Ind.

● I have eight writers, because for every benefit performance, every college date, every state fair, every TV show, I use special material based on the location, local people, etc. No one comedian could come up with that much new material four days a week without assistance. Groucho Marx is a fine comedian, but except for his brilliant participation in "You Bet Your Life," his reputation is largely built on his early movies (in which the scripts were written for him) and some concert performances, relatively few in number.

FOR POLLY BERGEN

You've achieved a great deal, both as an actress and as a businesswoman. What is your philosophy of life?—W. Bennett, Cocoa, Fla.

● I mainly try to learn to be really honest with those around me. But most importantly, I think the thing that people find most difficult is being honest with themselves. . . . I am trying to just live as I am and get enough self-esteem to feel that I will be acceptable to people without having to do something that puts quotes around my name.



FOR ROCK HUDSON

My friend and I are having an argument about your real name. She says it is Rockefeller Hudson. I disagree. There's money involved. Who's right?—L. M. Kearns, Reseda, Calif.

● My real name is Roy Fitzgerald. I was given my movie name, naturally, when I first entered the movies. How much money did you win?

FOR ARTHUR GODFREY

Recently I heard an actor say that people ask for autographs so they can be near the celebrity when they are getting it. Do you go along with that explanation?—Alan Smart, Colorado Springs, Colo.

● The average autograph seeker is looking for a fairly exclusive possession—something to show his friends. One night I set up a table in a theater and began signing. I looked up a little later and most of the line had disappeared. Why? Because those who left didn't want something that so many others had, too!

FOR MUHAMMAD ALI

Of late there seems to be an upswing in biracial marriages —particularly by black entertainers and athletes. How do you feel about this?—Roger Davidson, Bloomington, Ind.

● I believe it is against God's law and I have noted that few of the people who have done it have had much success with their marriages. I certainly wouldn't do this.

FOR SEN. MARGARET CHASE SMITH of Maine

I saw you on the floor of the Senate, using a sort of teleprompter when reading a bill aloud. Why?—Wilmar Tognazzini, Morro Bay, Calif.

● I have less than 20-20 vision, and a teleprompter eliminates the necessity of using glasses.

FOR PAULA PRENTISS

Where do you live?—M. M. D., Rockford, Ill.

● Well, my husband Dick Benjamin and I spend half the year in Los Angeles and half the year in our Manhattan apartment. I love New York—love most cities for that matter —but the California I love is up closer to San Francisco, near Carmel, and especially that marvelous, beautiful, 50-mile view from Mr. Hearst's San Simeon castle. That part of the state is really what California is all about.

FOR TOM LANDRY, coach of the Dallas Cowboys

Why do you call all the Cowboy plays?—William Connolly, North Haven, Conn.

● I started calling plays halfway through the 1970 season when our record fell to 5-4 and Craig Morton was getting a lot of criticism from the fans. I felt that my calling the plays would take some pressure off Craig. I also called the plays for Roger Staubach in 1971, because Roger had less than three years experience as a pro quarterback. I'll keep calling 'em until I decide that our team will perform better if someone else does it.

FOR PETER FALK, actor

Is it true that you have a glass eye?—Russell Potratz, Westgate, Iowa

● Yes. Because of a tumor, I lost my right eye when I was three years old. I was about 30 when somebody told me having a glass eye was a deficiency. By then I didn't believe them.

FOR DAVID JANSSEN

I recently saw you judge the Miss World contest. Was that the first time you ever judged a beauty contest?—F. Nolan, Ft. Lauderdale, Fla.

● No. Back in 1957 or '58, when I played Richard Diamond on TV, I was asked to judge Miss Anaheim. About 2,000 people attended, and I hate to come up with an old joke, but nobody won. There were 30 contestants and as we began to eliminate them, the audience began to leave as well. By the time we were down to half a dozen girls, there were only 25 relatives left in the audience. When it was over, I told my PR man what a marvelous job he had done for me: I'd made 975 enemies and won 25 new friends!

November 12, 1972 Family Weekly The Newspaper Magazine

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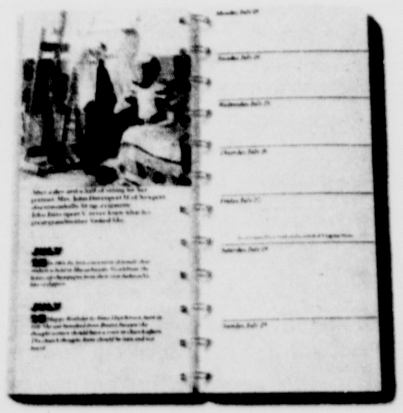
YOUR FREE 1973 VIRGINIA SLIMS BOOK OF DAYS CALENDAR IS NOW AVAILABLE.

(free with 10 pack bottoms from Virginia Slims, regular or menthol)

In 1972 Virginia Slims offered women everywhere a unique engagement calendar, the Book of Days. We filled it with anecdotes and facts and quotes about women throughout history, their loves and hates, their ups and downs.



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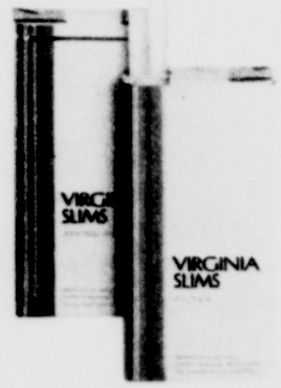

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A Famous Surgeon-Author Tells:

What It's Really Like from the Doctor's Side

By Dr. William A. Nolen

Is "Mercy Killing" Ever Justified?

In twelve years of practice, I have never had a patient ask me to put him out of his misery. No matter how bad life is, I have yet to find anyone who wants to hurry his departure. I've had elderly patients refuse an operation, saying, "I've lived long enough, let me go," but that isn't the same thing. Resigning oneself to fate is not the same as seeking death. No one I've ever cared for has actually sought death, at least not openly.

I suppose some psychiatrists would say that my attitude toward the dying patient is a reflection of my own attitude toward death. I'm afraid of it, so I don't want to deal with it. He'd be perfectly right; but I don't think that makes me strange. I think my attitude is shared by most people. I know it's shared by most doctors.

Actually, I think it's the best attitude for a doctor to have. If I'm ill I certainly don't want a doctor taking care of me who looks upon death as a big buddy. I want some guy who will fight with every weapon he has to keep me alive, who will struggle against death as long as there's any reasonable chance to win the battle, who will outfox death if it can possibly be done.

But I also want a guy who, when he sees he has lost the battle, will surrender gracefully and let me die, hopefully with dignity.

I think that's what most doctors try to offer their patients.

The Enemies I Made With My First Book

When I wrote "The Making of a Surgeon," a book about surgical training, I was often asked, "Are doctors angry because you've written this book?"

The answer was "Yes." Some doctors – not, by a long shot, all or even most – were angry because I'd told about what it was like to spend five years in a city hospital learning surgery. They didn't think the public had any right to know what this experience was like. They considered me a traitor to my profession.

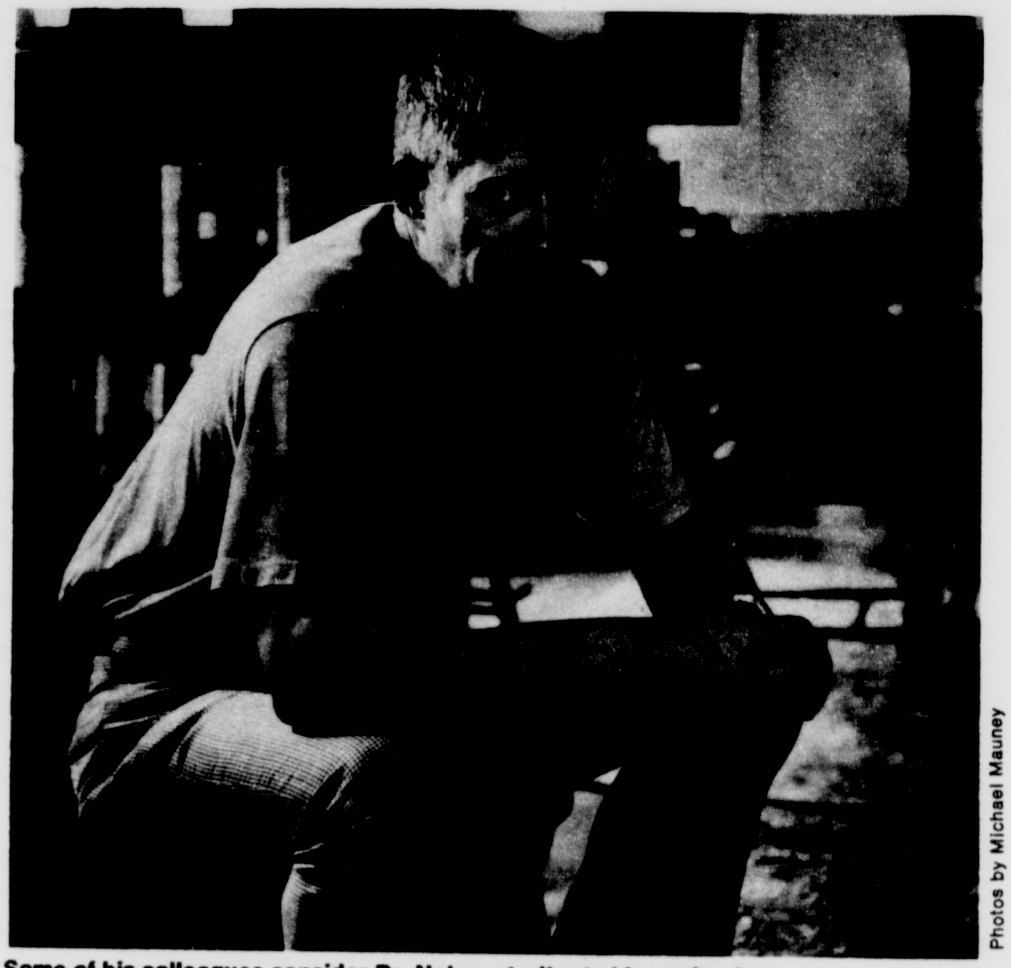
I couldn't, and still can't, follow their reasoning. We surgeons have no big dark secrets to hide. How could I betray anyone by telling what I thought was a reasonably interesting story? And a true one.

About the Doctor Who Wrote This Article

In 1970, Dr. William A. Nolen rocked the medical world—and the book-buying public—with his best seller, "The Making of a Surgeon." The book was highly praised in most quarters—and criticized in some—for portraying doctors as being just about as human as the rest of us.

Now Dr. Nolen has written a new book, "The Surgeon's World" (Random House, $7.95), that is sure to have as great an impact. The following article excerpts highlights of the book.

Dr. Nolen is a general surgeon, age 44, who lives with his wife and six children in Litchfield, Minn. He has been chief of surgery at Meeker County Hospital since 1960.



Photos by Michael Mauney

Some of his colleagues consider Dr. Nolen a traitor to his profession. He disagrees. "We surgeons have no big dark secrets to hide," he says.

The Heart Victim I Didn't Know How To Treat

In most private hospitals there are no interns or residents, and during all the hours when no doctors are around, the nurses take the responsibility for acting for them. Sometimes the responsibility is awesome.

Take our coronary care unit. This is a two-bed ward, next to the nurses' station on our third floor, where patients with acute coronary thrombosis are admitted. While they are in the ward, they are constantly attached to an electrocardiograph. On the wall, over the patient's head, there is a running tracing of what the patient's heart is doing.

The nurse in the coronary care unit provides all the routine nursing care for these critically ill patients. In addition, she has to keep one eye constantly on the E.K.G. She has to look for changes in rhythm or in the shape of the waves. Alterations in the pattern of the E.K.G. are often the first indication that something new has happened to the patient's heart. If so, he needs immediate—and by "immediate" I mean within two or three minutes—attention.

If there's no doctor around, who's going to give that care? The nurse. She can tell the floor nurse to put in a call for "Dr. Blue"—"Dr. Blue" being the page signal which means "Any available doctor, come immediately to the coronary care unit" – but until "Dr. Blue" shows up she's on her own.

I'm a lousy Dr. Blue. I know less about E.K.G.'s now than I knew when I was in medical school, and I didn't know much then. Fifteen years of concentrating on surgery have given me a sort of tunnel vision, and coronary patients aren't in my line of sight.

I have been caught. One afternoon, just as I was leaving the hospital after setting a wrist fracture, the call for Dr. Blue came over the page system. I hustled to the coronary care unit, hoping madly that some other doctor would already have arrived. But to my dismay no one had.

Helen Ames was on duty. When I arrived she was suctioning mucus out of the mouth of an elderly man. He was blue, gasping for breath, with bloody froth on his lips. Above his head the E.K.G. machine was churning out its tracing. All I knew about it was that it sure looked strange.

"What's the problem, Helen?" I asked.

"Take a look at the E.K.G.," she said. "He's gone into ventricular tachycardia. What shall I do?"

I hadn't the foggiest notion. I knew ventricular tachycardia was dangerous—the heart races along out of control till it becomes exhausted and collapses completely in a matter of minutes—and I knew there were lots of strange new drugs that could be given to slow the heart and convert it to a normal rhythm. But how much of which drug to give, and when, were beyond me.

"The first thing we've got to do," I said, "is to send for help. *Continued*

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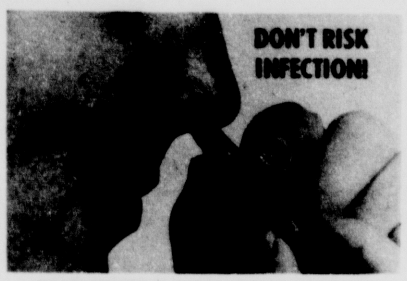

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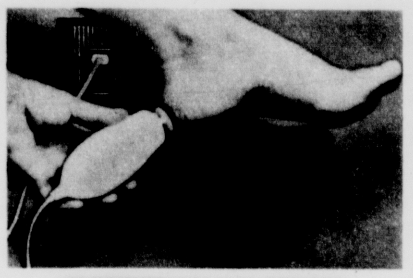

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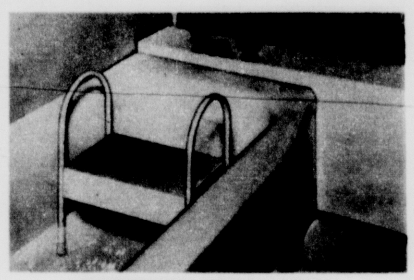

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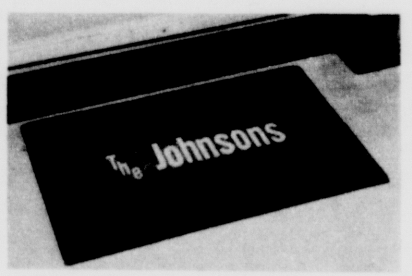

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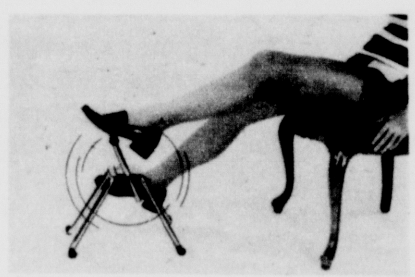

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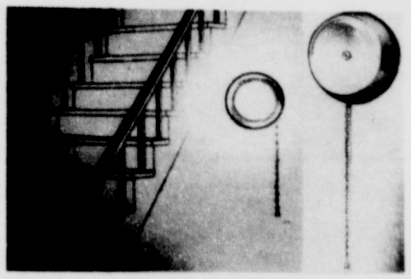

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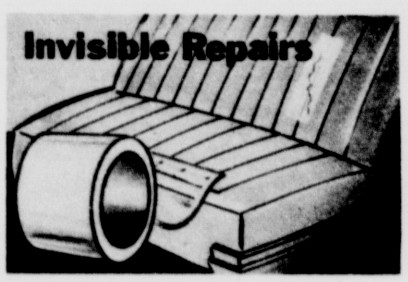

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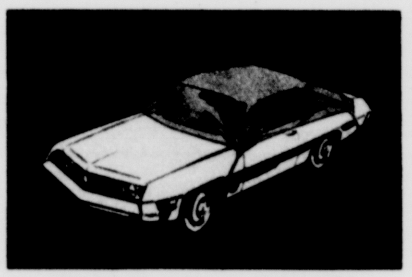

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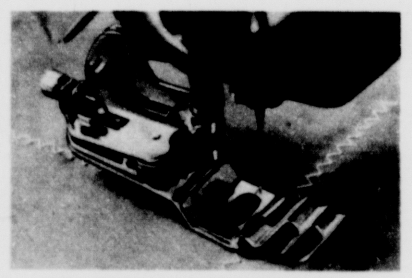

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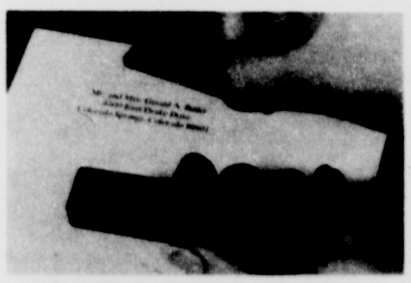

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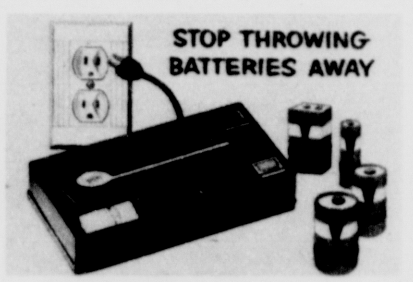

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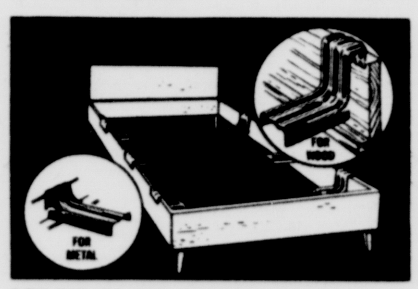

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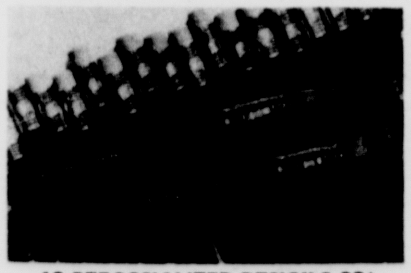

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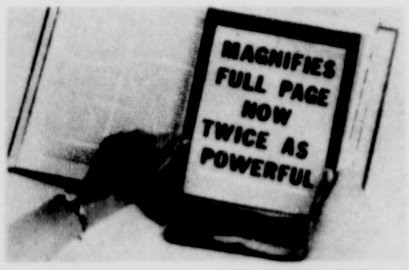

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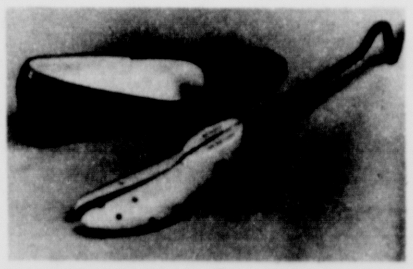

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A Famous Surgeon-Author Tells:

(Continued from page 4)

"Miss Ralston," I shouted to the floor nurse, "put in a call for Dr. Germain.

"Now, Helen," I said, "what do you suggest we do now?"

"I think we ought to give him fifty milligrams of Xylocaine," she answered.

"Give it," I said. She filled the syringe with Xylocaine solution and injected it into the patient's arm. I watched the E.K.G. After about thirty seconds the heart slowed and the rhythm became normal.

"You've cured him," I said, grinning like an imbecile.

"I hope so. Let's wait a minute."

Sadly, before the minute was up, the heart began its race again, and Mr. Lawrence, the patient, again turned blue.

"Now what?" I asked.

"I'd suggest pronestyl, intravenously."

"Are you sure you know what you're doing?"

"I'm sure," she replied.

"O.K. Shoot." She gave him the drugs. Again Mr. Lawrence responded. This time the improvement seemed to be permanent. His blue skin gradually became pink. I turned to Helen to congratulate her; as I did I heard a sudden gurgle. I wheeled around just in time to see Mr. Lawrence again begin to fade. His E.K.G. now looked even worse.

"He's fibrillating," Helen said.

Fibrillation is a dreaded complication. The heart muscle fibers, instead of contracting as a unit, quiver individually. The heart stops working as a pump and the blood stops circulating.

The only way to restore rhythm to the heart is to put two electrodes on the patient, one on the chest in front of the heart, the other on the back of the patient, and shoot an electric current through the chest. On the way, it passes through and jolts the heart.

I'd never used the defibrillator, though I had watched demonstrations; but there was no way out. Carlo Germain still hadn't arrived, and Mr. Lawrence would be dead in two minutes if we didn't stop the fibrillation.

"All right, Helen," I said, "let's go."

She quickly slapped one electrode on the chest and handed the other to me. I placed it against Mr. Lawrence's back.

"Push the switch," Helen said.

"Which one?" I asked.

"The one on the right."

I pushed it. As the shock ran through his body Mr. Lawrence's muscles went into spasm. His entire body went rigid.

Sometimes, admits Dr. Nolen, a nurse will know more than a surgeon.

In a second it was over.

I looked up at the E.K.G. It had worked. His heart was beating with a regular rhythm.

It was then that Carlo Germain walked into the room. He looked up at the E.K.G.

"What the hell's the idea of yelling for me?" he said. "I had an office full of patients. The E.K.G. looks perfectly normal."

I could have hit him.

Doctors Who Know "Everything About Nothing"

In the 1970's we're trying to reduce the time a man has to spend becoming a doctor. Some medical schools will accept students after three years of college—others are combining the fourth year of medical school with the internship.

The purpose in shortening medical education is to produce more doctors. Personally, I don't think it will work. With every year that passes there is more and more knowledge that a doctor should have. How in the world can we expect students to learn more in less time?

What will happen, I'm afraid, is that we'll start producing pure technicians. If anything is to be eliminated from the would-be doctor's education, it won't be biochemistry, anatomy or pharmacology; it will be the course in Shakespeare, the year of philosophy. . . . One of the major problems in medicine now is that doctors tend to have depth but not breadth to their knowledge. There is a saying, well known to all medical students, that the G.P. is a doctor who learns less and less about more and more, until he eventually knows nothing about everything; the specialist is the man who learns more and more about less and less, until he eventually knows everything about nothing. This is the age of the specialist, and because their interests are so narrow, the specialists tend to see patients as faceless carriers of diseases, technical problems to be solved, rather than as human beings. What we need in medicine are doctors who are more the artist and less the scientist.

Jumbo St. Nick Paper Sculpture Turns On the Holiday Spirit In Any Room — Full Color, Three Dimensional Figure Lasts for Years!

Giant Five Foot Santa Claus

A Delightfully Low-Priced Holiday Buy— ONLY $1.49

Here's one project the entire family will enjoy doing — creating a giant 5-foot, three-dimensional paper sculpture of jolly old St. Nick, complete with bright red outfit, rosy cheeks and flowing snow-white beard . . . he's certain to bring the Holiday spirit. Put him by the fireplace on Christmas morning for the children! Kit makes up quickly into a dimensional figure of really sturdy paper. He'll wish friends a Merry Christmas! Makes a unique gift item, too! Just $1.49 and he lasts for years and years!

OFFER WILL NOT BE REPEATED THIS SEASON

Our Christmas supply is limited to what we have on hand. Orders will be filled on a first come, first served basis and to avoid disappointment, we urge you to order yours today!

NATIVITY SCENE — Paper sculpture of the scene at Bethlehem includes all the pieces shown here. The figure of Joseph is 16" tall, and the overall height of the scene is 23½". Educational and fun, particularly for children. Kit is easily assembled. Just $1.49

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PALM CO., Dept. 2227, 4500 N.W. 135th Street, Miami, Florida 33054

Please rush Paper Sculptures indicated below on full money-back guarantee if I am not completely delighted. Enclosed is check or m.o. for $_____.

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—7307—Cheerful 3½ Foot "Mrs. Santas" (not shown) @ $1.49

(Please add 25¢ postage each)

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Decorator Cookware set

CAN'T-BE-BEAT VALUE

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YOU GET:
- 2 qt. Saucepan & Lid
- 1 qt. Saucepan & Lid
- 8" Open Skillet
- 5/8 qt. Saucepan

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A lifetime of service for an unbelievably LOW PRICE! The beauty and cooking magic of copper-clad bottoms, the durability of heavy, 18-gauge stainless steel. Cook faster, at lower temperatures, using a minimum of vitamin-robbing water! Enjoy the handling ease and eye-appeal of stay-cool lids, knobs and handles all in the newest decorator color — avocado! Hang-up rings let you show-off your handsome cookware after dinner is over. Every popular size is included in this terrific value: 1 and 2 qt. saucepans with lids, 5/8th qt. saucepan for boiling eggs, etc., and an 8" open skillet. 6 pieces to meet your every cooking need — and at a fraction of what you would expect to pay elsewhere! Co-ordinated cookware that's not only lovely to look at, but has lifetime durability. A really great buy for only $9.98.

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Enclosed is check or m.o. for $_____
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(Find above your name)
Good Thru _____

How does **Food Editor Marilyn Hansen** handle *her* Thanksgivings? Listen: "It's been the custom in our family of rotating hospitality at Thanksgiving. The hostess prepares the turkey and some of the trimmings, but every family brings a special dish. The result is a delicious collection of foods that reflects each cook's taste life-style." Here's what the Hansens might expect this year.

Family Weekly COOKBOOK

By Marilyn Hansen, Food Editor

How My Family Fills That Thanksgiving Table

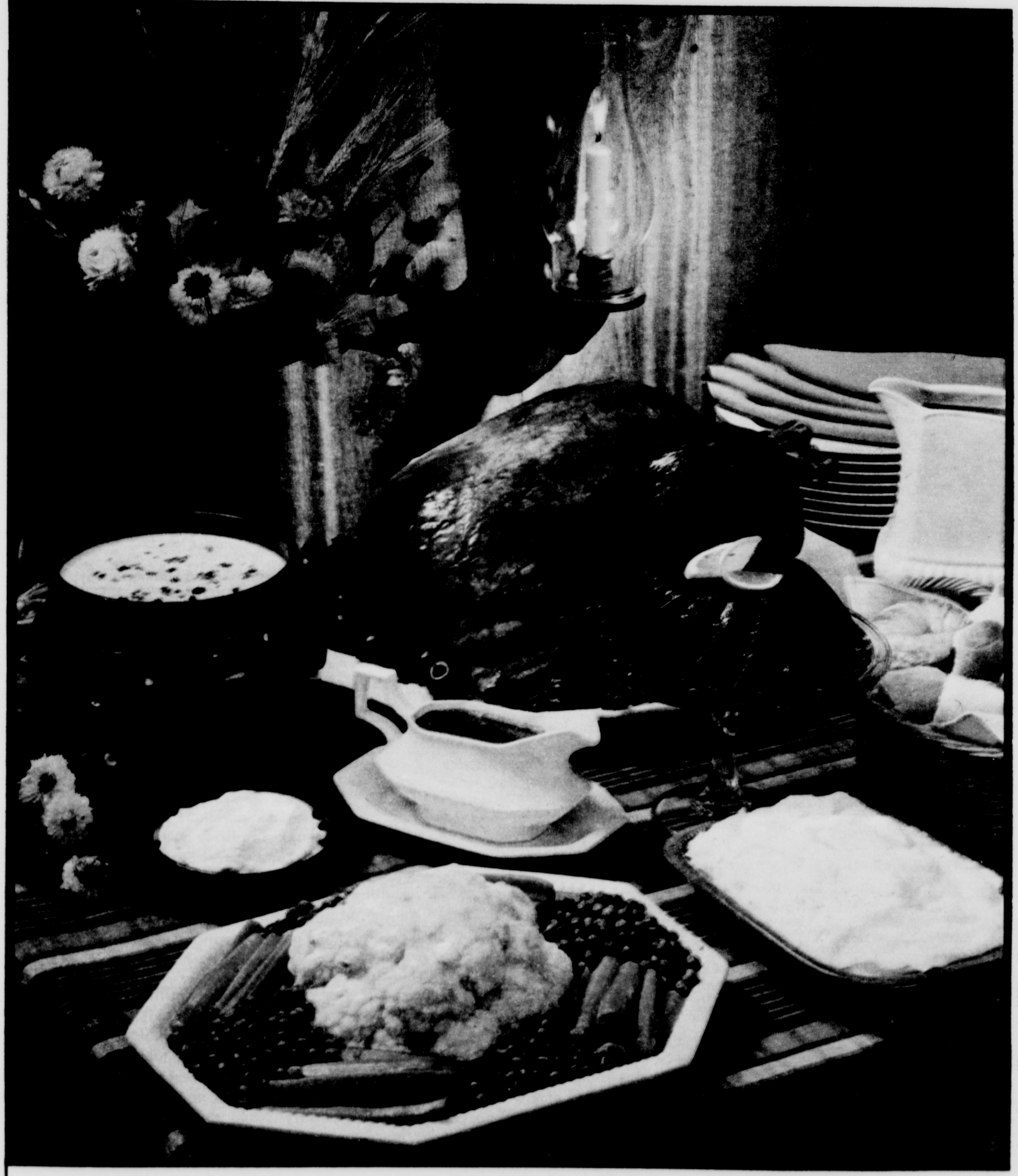


Photo for FAMILY WEEKLY by William Holland.

The Hansens' Thanksgiving table is laden with Grandma's Company Soup, Horseradish Whipped Cream, Golden Roast Turkey with Dad's Favorite Sausage Stuffing, Giblet Gravy, Ardeth's Cranberry Mold, Aunt Tina's Buttered-Onion Mashed Potatoes, Lois' Garden-Vegetable Platter with Cheese Sauce, and Chilled Cider.

GRANDMA'S COMPANY SOUP

My mother has made this soup throughout the years. It's a treasure because it's so easy.

3 cans (10¾ ozs. each) cream of mushroom soup, undiluted
2 cans (10¾ ozs. each) chicken broth, undiluted
3 soup cans milk
Chopped parsley
Horseradish Whipped Cream (recipe below)

1. In large saucepan, blend soups; stir in milk. Heat to boiling point, stir occasionally.

2. Just before serving, beat soup with wire whisk. Pour into heated tureen or ladle into soup bowls. Sprinkle with parsley. Float about 1 tablespoon Horseradish Whipped Cream on each serving. *Makes about 10 cups*

HORSERADISH WHIPPED CREAM

1-1½ tablespoons prepared white horseradish
1 cup heavy cream, whipped

1. Fold horseradish into whipped cream. Refrigerate until ready to use. *Makes about 2 cups*

GOLDEN ROAST TURKEY

With Dad's Favorite Sausage Stuffing and Giblet Gravy

Dad's had fun experimenting with stuffings this year, and he worked out this one with sausage for flavor and water chestnuts for texture.

1 20 lb. turkey, defrosted
Water
Salt
Bay leaf
1 onion stuck with 2 cloves
2 lbs. bulk sausage
2 cups chopped celery
1 cup chopped onion
Chopped cooked giblets
½ cup chopped parsley
1 cup sliced water chestnuts
1 pkg. (16 ozs.) herb-seasoned stuffing mix
Vegetable oil
2 cans (10½ ozs. each) chicken-giblet gravy
Generous dash ground ginger

1. Remove neck and giblets from turkey, rinse. Place neck, heart and gizzard in medium saucepan with 1

Continued

Thanksgiving: Crab-Meat Mold by Doris *Continued*

qt. water, ½ teaspoon salt, bay leaf and onion. Bring to boiling. Cover; boil gently about 2 hours, until very tender. Add turkey liver last 20 minutes of cooking.

2. Remove heart, gizzard and liver and chop finely. (Use neck meat for sandwiches, discard onion and cloves.) Save broth.

3. Heat large skillet and cook sausage, celery and onion together until sausage meat is cooked through. Stir sausage with large cooking spoon as it cooks to break up meat. Pour off the fat.

4. In large bowl lightly toss sausage mixture with half of the chopped cooked giblets, 1½ cups reserved broth (if you don't have enough broth left over, add water to make 1½ cups), parsley, water chestnuts and stuffing mix.

5. Preheat oven to 325°F. When dinner is set for a certain hour, plan to start bird 20 or 30 minutes before anticipated end of roasting time to avoid delay should turkey take longer to cook than estimated.

6. Rinse turkey with cold water and pat dry inside and out. Lightly fill neck cavity with stuffing; fasten skin to back with skewer. Stuff body cavity loosely and close with skewers, poultry pins or stitching. Fold wing tips under body of bird if wings permit. Insert meat thermometer in center of inside thigh muscle. Tie drumsticks and tail tightly together with cord.*

7. Place turkey on rack in shallow roasting pan. Brush all over with vegetable oil. Fold a large piece of 18-inch-wide heavy-duty foil in half and place over turkey, fastening at ends of pan, making a loose tent.

8. Roast for about 6 hours and 15 minutes, or until internal temperature registers 180°F. when turkey is done. For additional browning, remove foil tent last hour, baste frequently with pan drippings.

9. Place turkey on heated serving platter. Spoon off fat from drippings, saving 6 tablespoons drippings. On top of range in roasting pan add rest of chopped giblets, gravy and ginger to drippings. Heat to boiling, stirring to loosen browned bits. Pour into heated gravy boat. Serve with turkey and stuffing. Turkey will carve easier if allowed to rest 20 minutes before carving at room temperature.

Makes 30 servings, 3 cups gravy
(Or plenty for 10-12 with great leftovers!)

**Spoon any remaining stuffing into shallow 1½-qt. greased casserole and sprinkle with ½ cup reserved broth or water. Bake extra stuffing in 425° F. oven for 20-30 minutes, until top is brown and crusty, after turkey is removed from oven.*

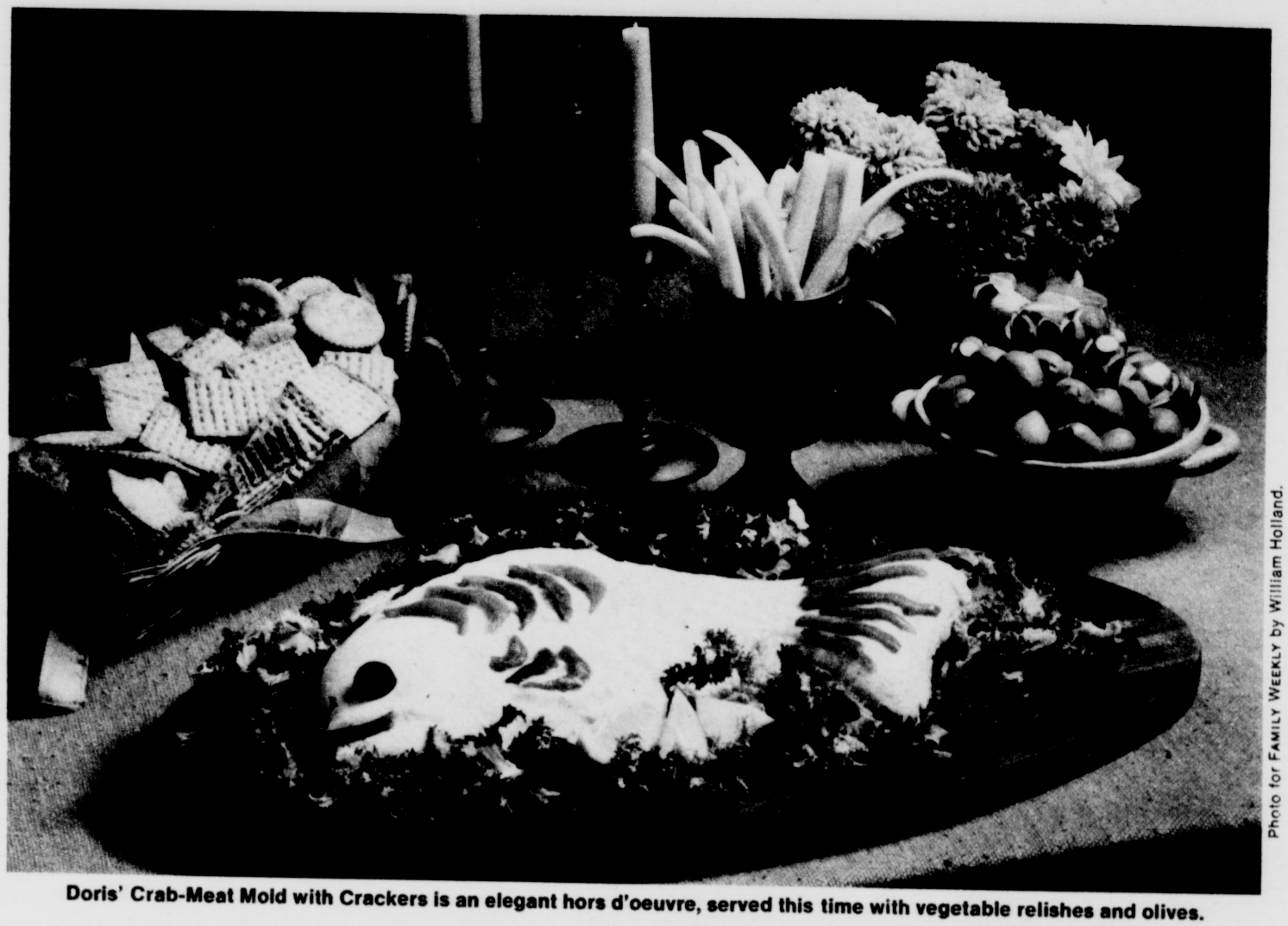


Photo for FAMILY WEEKLY by William Holland.

Doris' Crab-Meat Mold with Crackers is an elegant hors d'oeuvre, served this time with vegetable relishes and olives.

AUNT TINA'S BUTTERED-ONION MASHED POTATOES

Aunt Tina is a busy homemaker with one daughter in college, one daughter and son in high school. Thanksgiving wouldn't be the same without her—or her onion mashed potatoes!

¼ cup instant minced onion
Water
Instant mashed potatoes
Salt
Milk
Butter or margarine
½ cup instant skim-milk powder

1. Rehydrate onion in ½ cup water, set aside for four minutes.

2. Make up 12 servings of instant mashed potatoes using water, salt, milk and butter according to package directions.

3. For added flavor and food value stir in rehydrated onion and instant skim-milk powder. Beat with large wire whisk until smooth. Heat until piping hot, spoon into heated serving dish. Top with 1 tablespoon-sized pat of butter. *Makes 12 servings*

ALL RECIPES TESTED IN FAMILY WEEKLY'S OWN TEST KITCHENS

DORIS' CRAB-MEAT MOLD WITH CRACKERS

"This is a family favorite. Everyone loves it and it goes so far at parties! I like to make it the night before," says my sister Doris.

1 can (10¾ ozs.) cream of shrimp soup, undiluted or 1 can (10¾ ozs.) cream of mushroom soup, undiluted
2 pkgs. (3-oz. size) cream cheese
¼ cup finely chopped onion
1 cup mayonnaise
2 envelopes unflavored gelatin
1 cup cold water
1 can (about 7½ ozs.) crab meat, drained and flaked
1 cup finely chopped celery
Salad greens
Lemon wedges
Sliced pitted black olive
Pimiento strips
Assorted crackers

1. In medium saucepan, combine soup, cheese and onion. Heat until cheese is melted; stirring. Blend in mayonnaise, remove from heat.

2. In another saucepan, sprinkle gelatin over water. Over low heat, stir until gelatin dissolves. Stir into soup mixture. Add crab meat and celery.

3. Pour mixture into 6-cup mold. Refrigerate 6 hours, or until firm.

4. Unmold on serving plate,* garnish with salad greens and lemon wedges. Use olive slices for eyes, pimiento strips for scales. Serve as a spread with crackers.

Makes about 48 appetizer servings

*Follow unmolding directions at end of Ardeth's Cranberry Mold.

ARDETH'S CRANBERRY MOLD

My daughter, Ardeth, 11, loves cranberries and gelatin. I help her make this natural blend, but we all consider it hers.

1 lb. (4 cups) fresh cranberries, rinsed and drained
1 pkg. (3 ozs.) orange-flavored gelatin
1 pkg. (3 ozs.) raspberry-flavored gelatin
¼ cup sugar
1½ cups boiling water
1 thin orange slice

1. Grind cranberries in grinder, saving all juice. (You may also grind cranberries, about ¼ cup at a time, in electric blender.)

2. In medium bowl dissolve orange gelatin, raspberry gelatin and sugar in boiling water. Stir in cranberries. Pour into 4-cup mold.

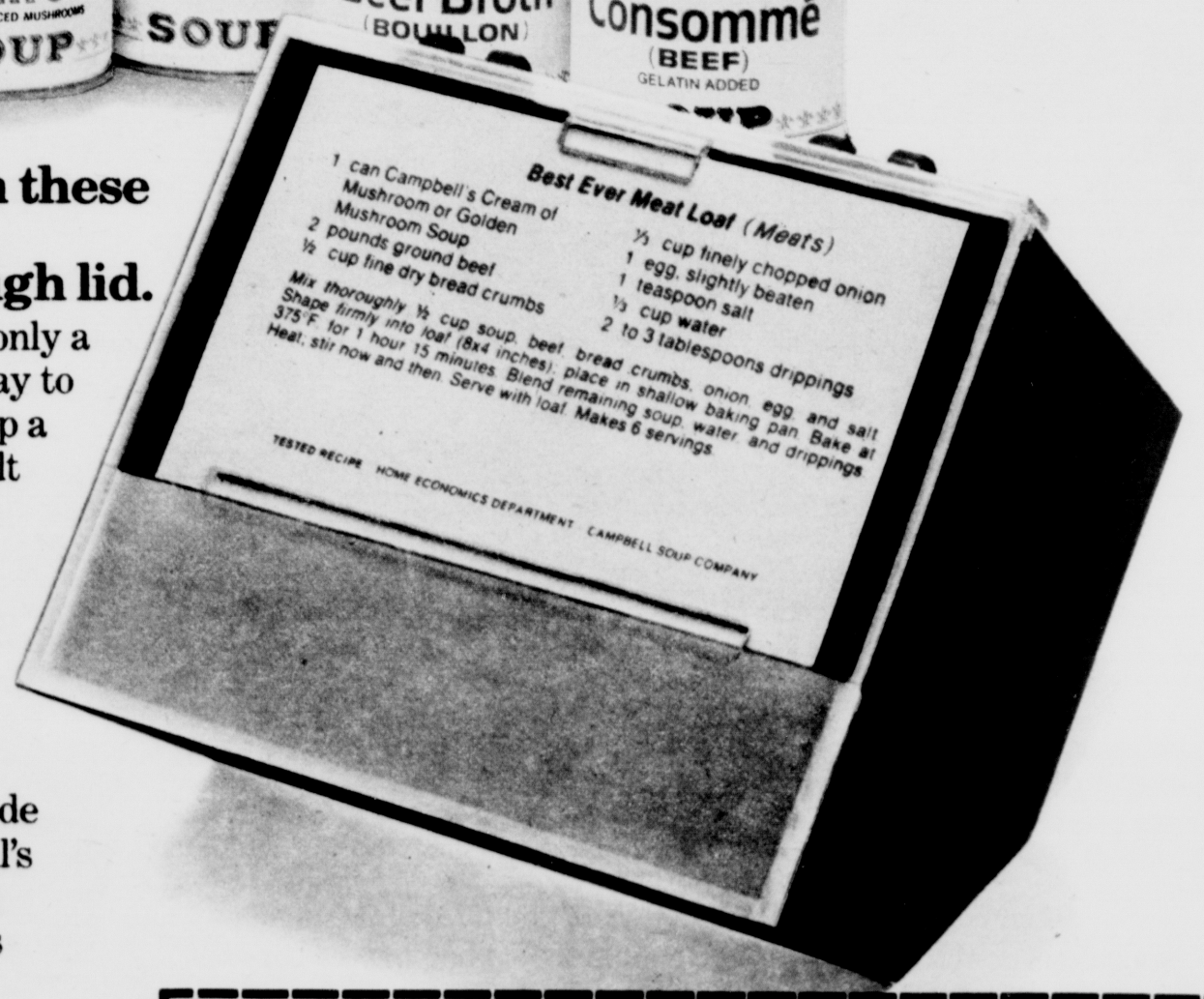
3. Cover and refrigerate 4 hours, or until firm. Unmold on attractive serving plate.* Garnish with orange twist.

Makes sixteen ¼-cup servings

*We have found that the best way to unmold a gelatin mold is to run a knife around edge of mold to a depth of ½ inch. Invert mold on serving plate. Place hot, wet, wrung-out dish towel on top of mold, repeat if necessary. Mold should slip out easily.

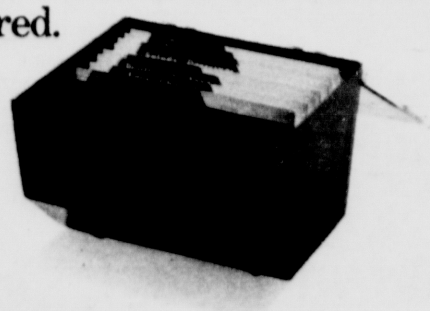
Continued on page 13

Cooking with these Campbell's Soups can earn you more than compliments.



FREE for 5 different labels from these Campbell's Soups. Exclusive tilting recipe box with see-through lid.

Campbell's bright red plastic recipe box is not only a great place to store your recipes. It's a great way to keep an eye on a recipe while you cook. Just slip a recipe card under the see-through plastic lid, tilt the box forward for easy reading and cook up a storm – with never a worry about spills or spatters. The recipe box holds more than one hundred 3x5-inch index cards and has a separate compartment for clippings and coupons. It comes with 10 labeled divider cards and 37 kitchen-tested recipes. To get your recipe box, send your name, address and zip code along with 5 different labels from the Campbell's Soups listed in the order form; or if you prefer, send $1 and 2 different labels from these soups for each box desired.



Anything worth cooking is worth Campbell's.

Send to: Recipe Box, Box 25185, Cincinnati, Ohio 45225

Please send me_____Campbell's Recipe Box(es). For each box I have enclosed 5 different labels or $1 and 2 different labels from the Campbell's Soups listed below.

INDICATE VARIETIES ENCLOSED

___Beef Broth	___Consommé (Beef)	___Cream of Chicken	___Golden Mushroom
___Cheddar Cheese	___Cream of Celery	___Cream of Mushroom	___Onion

Name_____
(please print)

Address_____ Apt. #_____

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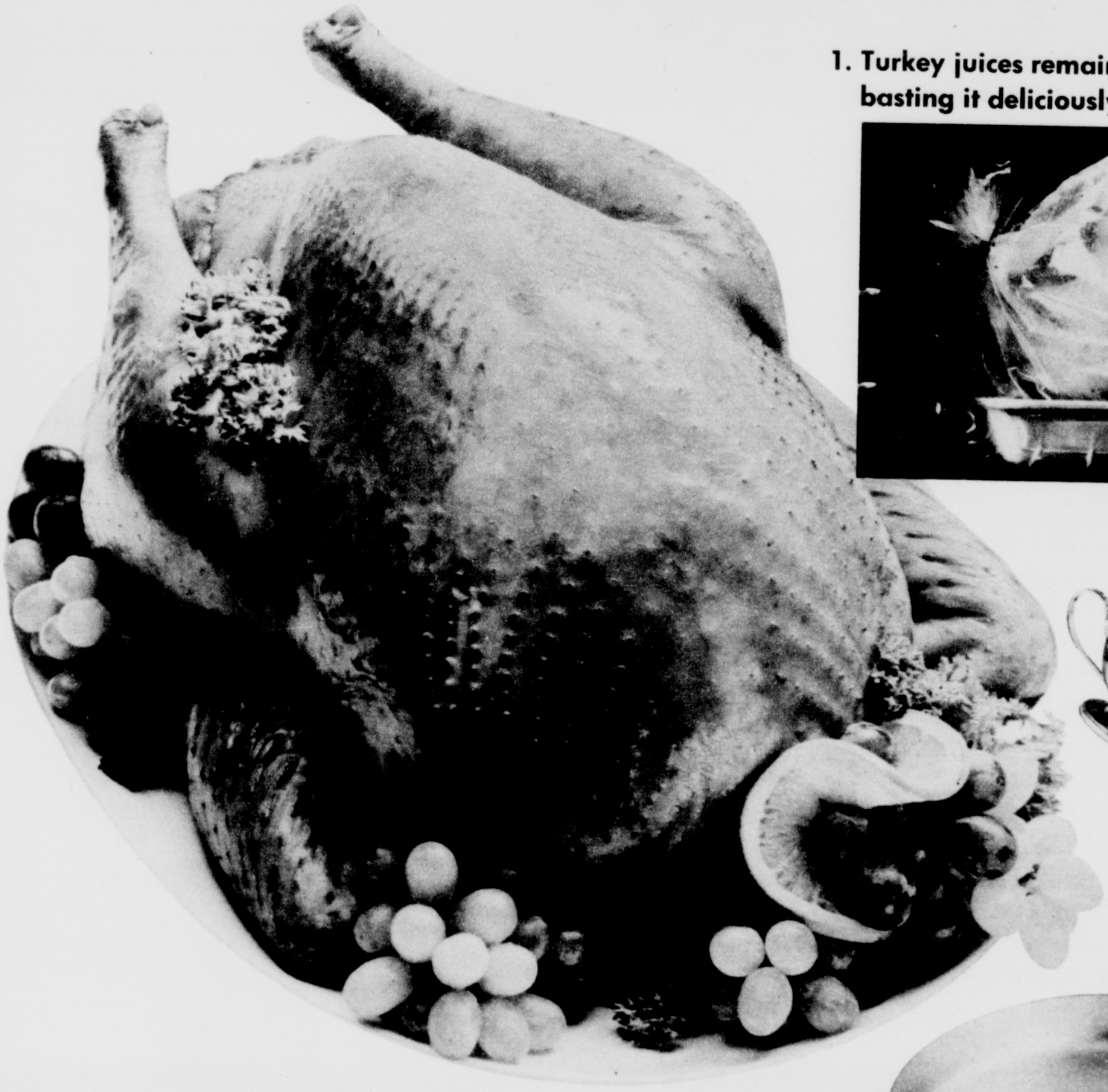
(must be included)

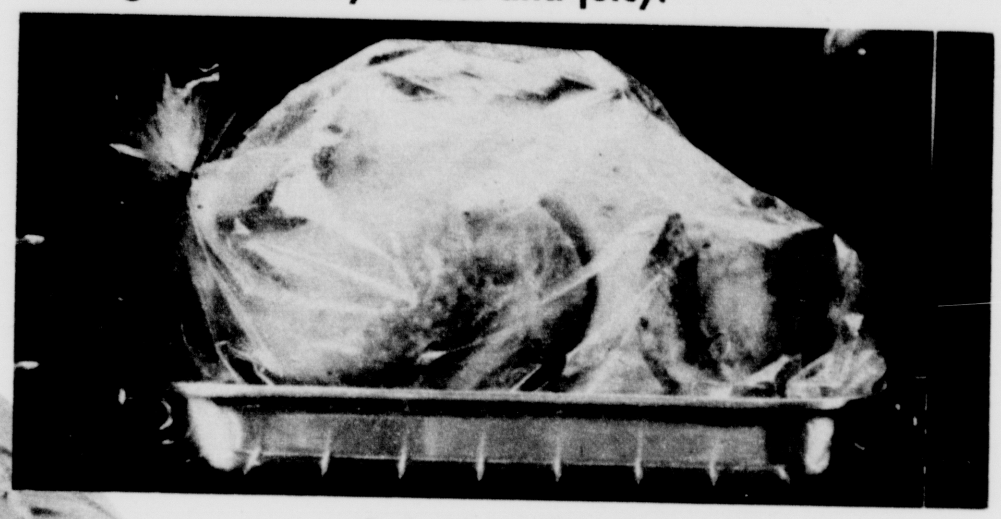
Offer expires July 31, 1973. Allow 4 to 6 weeks for delivery. Offer good only in U.S.A. Subject to state and local regulations. Offer void if taxed, restricted or forbidden by law. Campbell Soup Co. reserves the right to limit the number of recipe boxes ordered per individual, group or organization.

Bag the big birds.

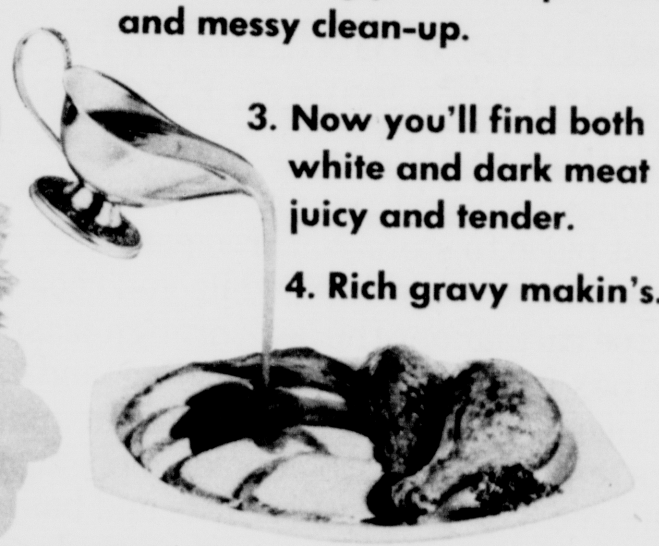
Reynolds Brown-In-Bag™ Turkey-Size.
You get juicier meat because the bag bastes for you.
And no messy clean-up.



1. Turkey juices remain in and around the bird, basting it deliciously tender and juicy.

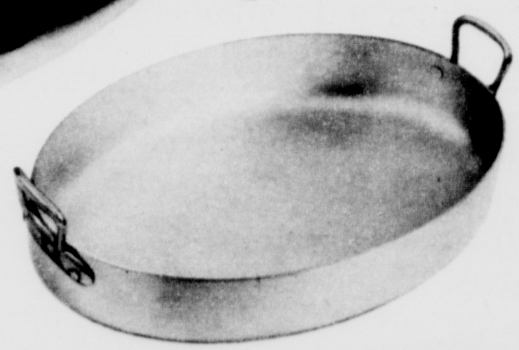


2. Look at this clean oven. Brown-In-Bag prevents splatters and messy clean-up.



3. Now you'll find both white and dark meat juicy and tender.

4. Rich gravy makin's.

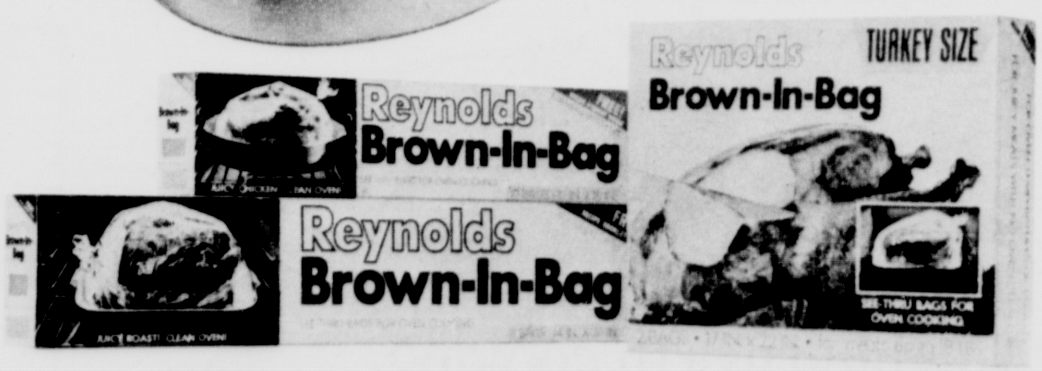


5. Roasting pan stays clean because juices stay in the bag. Drippings don't harden on pan.

With Brown-In-Bag Turkey-Size, you'll serve the most succulent gobbler that ever got gobbled. The bag bastes turkey continuously – tender and juicy. And because natural juices don't splatter away, you'll have plenty of savory gravy makin's. While your oven and roasting pan stay really clean.

Brown-In-Bag is easy to use. Just follow complete instructions enclosed in every box.

Make turkey hash or turkey ala king with leftovers. Then freeze them in smaller Brown-In-Bag. To heat, simply pop bag into preheated oven or saucepan of water. Two deliciously easy turkey feasts ala Brown-In-Bag.



For juicy meats with no oven clean-up.

THREE SIZES: 10" x 16" holds up to 6 lbs.
14" x 20" holds up to 12 lbs., ideal for smaller turkeys.
Turkey-Size holds large turkeys or 3 or more chickens.

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Thanksgiving: *Continued*

Vegetables from Lois

LOIS' GARDEN-VEGETABLE PLATTER WITH CHEESE SAUCE

My cousin Lois, a busy working woman, mother of a teenage son, loves gardening and the great outdoors. A newly converted vegetarian, she knows how to present vegetables beautifully.

Boiling water
Salt
1 large head cauliflower, trimmed
1 tablespoon honey
2 tablespoons butter or margarine
2 lbs. carrots, peeled, cut into sticks
3 pkgs. (10-oz. size) frozen green peas
Cheese Sauce (recipe below)

1. In large saucepan to 3 cups boiling water add 1½ teaspoons salt and cauliflower. Cover, return to boiling; cook until tender, about 20-25 minutes. Drain.

2. In large saucepan to 3 cups boiling water add 1½ teaspoons salt, honey and butter. Heat to boiling, add carrots. Cover, return to boiling; cook 15-20 minutes until tender. Drain.

3. Cook peas according to package-label directions; drain.

4. To serve: Center cauliflower on a large attractive serving platter. Arrange carrot strips and peas around cauliflower as pictured.

5. Pour some hot Cheese Sauce over cauliflower, serve remaining sauce in sauce boat. *Makes 10-12 servings*

CHEESE SAUCE

¼ cup chopped green onion or 2 tablespoons minced onion
1 tablespoon butter or margarine
1 can (11 ozs.) Cheddar cheese soup, undiluted
½ cup sour cream
1 teaspoon lemon juice

1. In 1-qt. saucepan, cook green onion in butter until tender. Stir in Cheddar cheese soup, sour cream and lemon juice smoothly. Heat just to the boiling point.

2. Serve over cooked cauliflower, carrots and peas. *Makes about 1¾ cups*

Photo for FAMILY WEEKLY by William Holland.

Bonnie combines canned pumpkin, spices, whole wheat bread with milk and eggs for Pumpkin Bread Pudding.

BONNIE'S PUMPKIN BREAD PUDDING

Cousin Bonnie has three children under six. Instead of serving them pie, she prefers this nutritious whole wheat dessert.

1 loaf (16 ozs.) sliced whole wheat bread (16 slices)
1 can (16 ozs.) mashed pumpkin
⅔ cup brown sugar, packed
2 teaspoons ground cinnamon
¼ teaspoon ground cloves
2 cups milk
4 eggs, slightly beaten
¼ cup honey
1 cup heavy cream, whipped

1. Preheat oven to 350°F., lightly grease 2-qt. casserole. Trim crusts from bread. Cut the bread into ½-inch cubes.

2. In large bowl combine mashed pumpkin, brown sugar and spices; blend in milk and eggs. Gently stir in bread cubes.

3. Pour mixture into prepared casserole. Bake for 60-70 minutes, or until knife inserted in center to depth of 1 inch comes out clean.

4. Fold honey into whipped cream. Serve with warm pudding.

Makes about 14 servings

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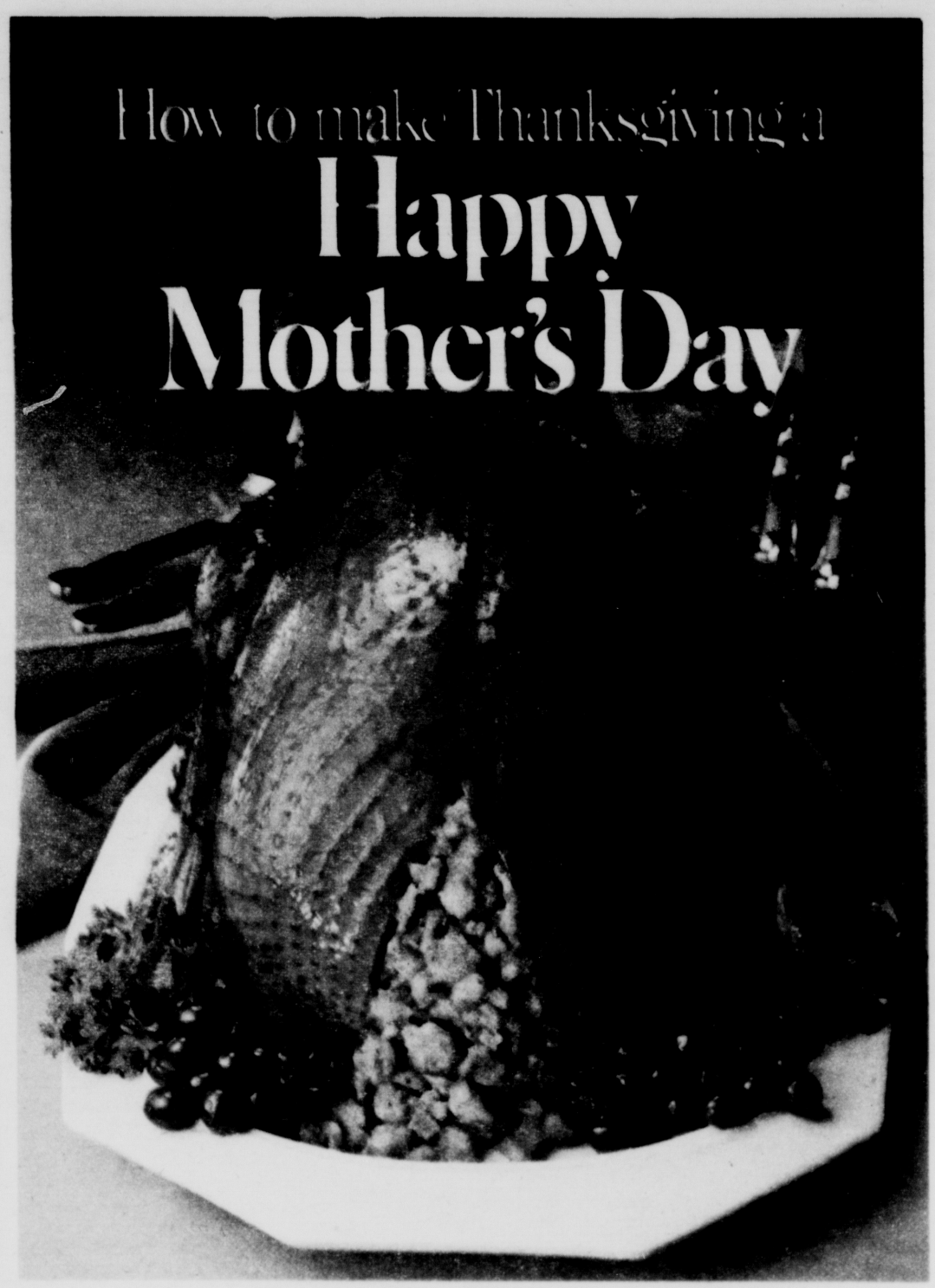

This Thanksgiving enjoy less fuss in the kitchen and more fun with your family.

Make a marvelous stuffing with Kellogg's Croutettes. No endless chopping, mincing, dicing. With Kellogg's® Croutettes® Stuffing Herb Seasoned Croutons, all you do is add liquids. These delicious croutons are oven-toasted with eight savory seasonings baked right in, so you get all those wonderful old-fashioned aromas and flavors with none of the work.

Roast a beautiful bird under a "tent" of Reynolds Wrap.® No constant watching or basting. Your turkey roasts to a luscious golden-brown, and the Reynolds Wrap "tent" keeps the bird moist and tender. And for easy clean-up, first line your roasting pan with strong, tear-resistant, Heavy Duty Reynolds Wrap. It's oven-tempered for flexible strength.

Look for easy turkey recipe on packages of Kellogg's Croutettes Stuffing and Heavy Duty Reynolds Wrap.

Thanksgiving: *Continued*

Marilyn's Own Fruit Bread

Photo for FAMILY WEEKLY by Laszlo

My Own Honey-Wheat Fruit Bread is a wonderful harvest loaf made with honey, dried fruits and nuts.

MY OWN HONEY-WHEAT FRUIT BREAD

Here's my own contribution to the family table—a recipe I developed myself.

- 4 cups unsifted whole wheat flour
- 1½ cups unsifted all-purpose flour or 5½ cups unsifted enriched white/whole-wheat-blend flour
- ½ cup instant dry skim-milk powder
- ¼ cup all-bran cereal or bulgur wheat or wheat germ
- 1 tablespoon salt
- 2 pkgs. active dry yeast
- 2 cups water
- Honey
- 5 tablespoons margarine or butter
- ¼ cup golden raisins
- ¼ cup raisins
- ¼ cup chopped pitted prunes or dates
- ¼ cup chopped dried apricots, figs or peaches
- 2 tablespoons chopped candied orange peel
- ½ cup chopped walnuts or almonds
- 1 teaspoon cinnamon

1. Combine whole wheat and all-purpose flours, if using white/whole-wheat-blend flour, use as is. In large bowl thoroughly mix 2½ cups flour mixture, instant dry skim-milk powder, all-bran, salt and undissolved active dry yeast.

2. Combine water, ½ cup honey and 3 tablespoons margarine in a saucepan. Heat over low heat until very warm (120°-130°F.). Margarine does not need to melt.

3. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in raisins, pitted prunes, apricots, orange peel and walnuts. Work in remaining flour mixture to obtain a soft dough. You will want to use your own well-scrubbed hands here to work in the flour.

4. Turn onto lightly floured board. Knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

5. Punch dough down; turn out onto lightly floured board. Cut dough in half. Roll ½ of dough into a 12 x 8-inch rectangle. Sprinkle with ½ teaspoon cinnamon. Roll tightly from the 8-inch side as for jelly roll. Pinch edges firmly to seal. Seal ends of loaf and fold underneath. Place loaf seam side down in well greased 8½ x 4½ x 2½-inch loaf pan. Repeat with remaining dough.

6. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1-1½ hours.

7. Just before rising time is complete, preheat oven to 400°F. Bake loaves about 35-40 minutes, or until done. Remove from pans and cool on wire racks. If desired, brush surface with a little honey and 2 tablespoons melted margarine.

Makes 2 loaves

If you buy the miracle pound you can spread 36 extra slices of bread.

With Miracle Brand Margarine you get 36 extra pats in every pound. Two more sticks than you get in a regular margarine. And every stick spreads smoother, too... because it's whipped. The miracle pound. From Kraft!

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Division of
Kraftco Corporation

THANKSGIVING: LIFE-STYLE MENU

Doris' Crab-Meat Mold with Crackers
Celery and Carrot Sticks
Radish Roses and Olives

Assorted Beverages

Grandma's Company Soup
Horseradish Whipped Cream

Golden Roast Turkey
Dad's Favorite Sausage Stuffing
Giblet Gravy

Aunt Tina's Buttered-Onion Mashed Potatoes
Grandma's Candied-Yam Casserole

Lois' Garden-Vegetable Platter
Cheese Sauce
Ardeth's Cranberry Mold

Assorted Hot Rolls
Marilyn's Honey-Wheat Fruit Bread
Butter or Margarine

Chilled Cider

Aunt Esther's Apricot Mincemeat Pie
Bonnie's Pumpkin Bread Pudding
Honey Whipped Cream

Basket of Mixed Nuts in the Shell

Coffee Tea or Milk

CANDIED-YAM CASSEROLE

This is another recipe of my mother's that the family has enjoyed at many Thanksgivings.

- 3 lbs. yams, scrubbed
- Boiling water
- Salt
- ¼ teaspoon ground white pepper
- ¼ cup butter or margarine
- ¾ cup milk
- 16 whole regular-sized marshmallows

1. In large saucepan or Dutch oven, cook yams in boiling water to cover, to which one teaspoon salt has been added. Boil, covered, about 25-30 minutes, until fork-tender; drain.

2. Peel yams, mash with fork on wooden board. Scoop into large bowl, add 1 teaspoon salt and the pepper.

3. Preheat oven to 350° F. Grease a 2½-qt. casserole. Heat butter with milk until rim of bubbles forms around edge of pan. Slowly pour hot milk and butter into mashed yams, beating at low speed of electric mixer as you add. (Or use potato masher.) Continue beating at high speed until very smooth.

4. Spoon yam mixture into prepared casserole. Place marshmallows ½ inch into yam mixture, about 1 inch apart. Bake 35-40 minutes, or until tops of marshmallows are golden brown. *Makes 10-12 servings*

The ABC's of Turkey Cooking

Turkey, golden-brown, roasted to perfection, accompanied by a savory stuffing and giblet gravy, is what most American Thanksgivings are made of. The plump, meaty, oven-ready turkeys that we find in our markets today have been specially bred to yield a high amount of edible meat in relation to their bones. Turkey is one of our best meat buys and it is an excellent budget stretcher. Besides its wide flavor appeal for all ages, turkey has a great nutrition story.

So remember this Thanksgiving, or any time, that turkey is a good buy both economically and nutritionally.

TIME CHART FOR ROASTING STUFFED TURKEY IN PREHEATED 325° F. OVEN

Ready-to-Cook Weight	Approximate Cooking Time
6 pounds	3 hours
8 pounds	3½ hours
12 pounds	4½ hours
16 pounds	5½ hours
20 pounds	6¼ hours

Thermometer: All 180°-185° F

Note: 1.
Unstuffed turkeys require about ½ hour less roasting time.

Note: 2.
Because turkeys vary due to conformation, variety, etc., cooking times can only be approximate. Because of this, it would be well to allow an extra half hour of roasting time in case the turkey needs that extra cooking.

Continued on page 20

TURKEY TIPS

1. To thaw:

Leave turkey in original bag and use one of the following three methods:

- **a.** *No hurry*—place on tray in refrigerator, 3-4 days.
- **b.** *Faster*—place on tray at room temperature in a closed grocery bag. The bag prevents skin of turkey from becoming too warm. Allow 1 hour per pound of turkey.
- **c.** *Fastest*—cover with cold water, changing water occasionally, one-half hour per pound of turkey. Refrigerate or cook turkey as soon as thawed. If you plan to stuff turkey do so just before roasting.
- **d.** Do not thaw commercially stuffed birds.

2. Stuffing:

- **a.** Allow ¾ cup stuffing for each pound of ready-to-cook turkey (or for that matter, chicken).
- **b.** Never stuff turkey the day before! If desired, the ingredients for the stuffing can be prepared the day before and refrigerated. Make stuffing, along with liquids needed, just before roasting.

3. Testing for doneness:

- **a.** Roast-meat thermometer inserted in thick part of thigh (bulb must not touch bone) registers 180°-185° F.
- **b.** Thick part of drumstick feels soft when pressed with thumb and forefinger.
- **c.** Drumstick and thigh move easily.

We admire women who bake. They're a little fussier than most. We like to think that's why DIAMOND® Brand Walnuts have been the favorite of homemakers for over 50 years.

If you're one of the women who'll still take the time to make something extra special, you'll certainly enjoy having your own copy of DIAMOND Walnut's 92 page cookbook. It has recipes for all the goodies in the picture and 166 other breads, cookies, candies and luscious desserts. Only 50¢ with your name and address sent to: DIAMOND Walnut Recipe Gems, Department S, Box Box 4057, Clinton, Iowa 52732.

America's No. 1 baking nut.
Because when you bake your own
you don't skimp on quality.

Shish Kebab, To Weave a Spell of Middle Eastern Magic

By Marilyn Hansen

From the exotic Middle Eastern nations—Iran, Turkey, Syria, Iraq, Jordan, Israel and Egypt—comes the traditional roasting of skewered lamb over hot coals. Originally devised for the hungry participants in a desert caravan, it satisfies a need today for a simple but elegant dinner.

Two easy ways to mix a batch of

MARSHMALLOW TREATS

using Kellogg's RICE KRISPIES

MARSHMALLOW TREATS

¼ cup regular margarine or butter
1 6-10 ounce package regular marshmallows (about 40) or 4 cups miniature marshmallows
5 cups KELLOGG'S® RICE KRISPIES® cereal

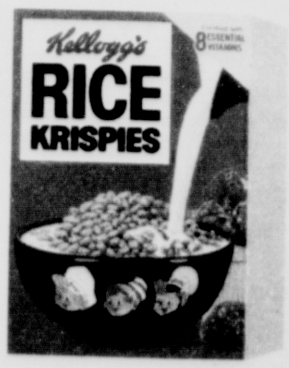
1. Melt margarine in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is very syrupy. (The Spurtle offered at right makes mixing extra-easy.) Remove from heat.

2. Add RICE KRISPIES cereal and stir until well coated.

3. Press warm mixture evenly and firmly into buttered 13x9x2-inch pan. Cut into squares when cool.

Yield: 24 (2-inch) squares

Note: About 2 cups marshmallow creme may be substituted for marshmallows. Add to melted margarine and cook over low heat for about 5 minutes, stirring constantly. Proceed as directed in step No. 2.



Special Offer!

FREE SPURTLE

(for "Spurtle Stamps" from two specially-marked Rice Krispies cereal packages, and a 6-ounce, or larger, marshmallow package wrapper. See details below.)

GRAHAM KERR, TV'S "GALLOPING GOURMET"®
He cooks with a Spurtle.

Graham Kerr says he wouldn't be without his Spurtle when he prepares dishes on his television program and in his own kitchen. You'll find this handy cooking tool can make it easier for you to prepare your favorite recipes (like the one in this ad), too.

The Spurtle can be used for mixing, pouring, lifting, and turning. It's about 10 inches long, and made of close-grained hardwood. Perfect for use with mixing bowls and pans.

You can get one of these handy Spurtles FREE from Kellogg's. Just send us the required proofs of purchase as directed below.

HOW TO GET YOUR FREE SPURTLE: Send your name and address and zip code to: FREE SPURTLE OFFER, BOX 2083, REIDSVILLE, N.C. 27320. Also enclose "Spurtle Stamps" from two specially-marked packages of Kellogg's Rice Krispies cereal, plus the brand name and weight line cut from a 6-ounce or larger marshmallow package wrapper (or marshmallow creme jar label). Offer expires June 30, 1973, and is good in U.S. except where prohibited, licensed, regulated or taxed.

© 1972 by Kellogg Company

SHISH KEBAB

4-4½ lbs. boneless lamb cubes
Rind from 1 lemon, cut in large pieces
¼ cup lemon juice
Olive oil or vegetable oil
2 tablespoons finely chopped parsley
4 cloves garlic, crushed
1 tablespoon salt
1 tablespoon coriander seeds, crushed, or 1½ teaspoons ground coriander
1 teaspoon whole black pepper, crushed
¼ teaspoon crushed red pepper
4 large hard-ripe tomatoes, quartered
4 green peppers, quartered, seeded and deribbed
4 medium onions, quartered
Salt
Pepper
10-12 lemon wedges

1. Place lamb cubes in shallow glass pan. Sprinkle lamb with lemon rind, lemon juice, ½ cup olive oil, parsley, garlic, salt, coriander, black pepper and red pepper. Turn lamb cubes in marinade ingredients to coat evenly. Cover with plastic wrap, refrigerate all day or overnight.

2. Thread lamb cubes on 10-12 skewers, about 5 per skewer. Drizzle remaining marinade on cubes.

3. Thread tomatoes, peppers and onions alternately on separate skewers. Sprinkle with oil, salt, pepper.

4. Broil skewered lamb and vegetables on broiler rack or on grill about 4 inches from source of heat 8 minutes; turn and grill 3-5 minutes on second side for medium-well-done lamb. Watch carefully. Vegetables will cook faster than lamb, remove when done.

5. Arrange skewers on heated platter garnished with lemon. Serve with Bulgur Pilaf. *Makes 10-12 servings*

HINTS FOR SUCCESSFUL SHISH KEBAB

1. You can regulate doneness of Shish Kebab by spreading cubes apart on skewer for more well-done or crowding them for pinker lamb. Don't neglect timing, of course. Ten minutes for very pink lamb, 12 for medium and 15 for well-done lamb.

2. Buy a 7-8-lb. leg of lamb, have butcher bone and cut meat into 2-inch fat-trimmed cubes. You will then have about 4 lbs. boneless meat and about 2 lbs. bones. From the bones, we suggest you make Scotch Broth.

Family Weekly Readers Note... Limited Enrollment Ends Midnight, Nov. 30, 1972

ONLY $1 FOR YOUR OWN FIRST MONTH'S COVERAGE

Every Family Needs Low Cost Insurance Protection Security!
Now .. Every Family Can Easily Afford It—WITHOUT JOINING A GROUP!
Available Before Only to Association Members and Employees

$20,000.00

RENEWABLE TERM LIFE INSURANCE—FOR ONLY

$5.00 A MONTH

Up to Age 25!
And Low, Low Rates Thereafter... Up to Age 70!

AND ALL DIRECTLY BY MAIL!

GUARANTEED RENEWABLE TO AGE 70!

READ FULL DETAILS OF THIS LOW COST FAMILY PROTECTION ON THE FOLLOWING PAGES ▶

You May Apply for Up to $20,000.00 Coverage. . .

Now you can insure yourself and your wife with a policy guaranteed renewable up to age 70...and even your children ages 15 days to 23 years can be covered and guaranteed the right to convert up to $10,000 coverage when age 23. But you must send in application by midnight November 30th.

The Family Life Insurance Plan is so good and so inexpensive for the amount of coverage you get, that you probably have some questions. We've put all the answers down here in black and white . . . for Family Weekly readers so you won't miss the enrollment deadline. (See especially the Questions and Answers on pages 6 and 7 of this booklet.)

The Family Life Insurance Plan is a low cost, high protection insurance plan offered *up to now* only to association members and employees to add to their regular group life insurance . . . but *you* can apply now without joining a group. This plan was designed to fill one and only one insurance need: to provide low cost, high benefit protection security for your loved ones. Up to $20,000 of insurance to be purchased by you, the breadwinner of the family, to provide money for your survivors, not for yourself. The Family Life Insurance Plan does just this while it also allows you to insure your wife for up to $20,000 — and all your eligible children for $1,000 each, no matter how many, for one low premium. All of this protection at rates so low that you can't afford not to cover the whole family.

Why Term Insurance is Best For You!

It provides maximum coverage and the lowest possible cost to do the primary job that life insurance is intended to perform. . . protection and security for your loved ones in the event of the untimely passing of the primary family provider.

The Family Plan is Term Life Insurance so straightforward in concept and explained so fully in this booklet that it is the only type of life insurance we recommend buying this easy, low cost way, through the United States mail. And you can apply right from this Family Weekly booklet, but you must mail the application by November 30, 1972. Better yet, *do it today!*

30 DAY NO-RISK MONEY-BACK GUARANTEE

When your Family Life Insurance policy arrives, examine it in your home. Show it to one of your trusted advisors. And if for any reason you change your mind, just return your policy to us within 30 days and we'll refund your money at once.

for Yourself and $20,000.00 Coverage for Your Wife!

During this limited enrollment period you the readers of Family Weekly can apply for yourself and all eligible members of your family. All you need to do is completely fill in and mail the short application with only $1 for your own first month's coverage before the deadline. It's that simple. And, there's no risk with our 30-day Money Back Guarantee! When you receive your policy, you'll find it direct and easy to understand. Your own coverage is then in effect; your family's coverage will begin 31 days after yours if the premium notice you'll receive is paid by then.

You're Eligible to Enroll Up to Age 60!

You and your wife under age 60 are eligible to apply for up to $20,000 life insurance each. $10,000—$15,000—$20,000 for yourself. $5,000—$10,000—$15,000—$20,000 for your wife. Plus you can add coverage for all of your eligible children. All your children from 15 days to 23 years old — no matter how many — can be included for one low additional premium of only 60¢ a month for $1,000 coverage. When child coverage is in force, future children are covered automatically when they reach 15 days old at no increase in premium.

Guaranteed Convertible Without Proof Of Insurability!

You and your wife, anytime up to age 65, can convert your Family Life Insurance Plan coverage to the same or smaller amount of Ordinary Life Insurance, without any proof of insurability whatsoever. Your children are guaranteed the right at age 23 to convert their coverage to Ordinary Life Insurance for as much as 10 times their coverage under the Family Life Plan regardless of their health or occupation and without any physical examination or proof of insurability ($10,000 if they have $1,000 coverage.)

Guaranteed Renewable to Age 70!

This means your policy automatically renews up to age 70 without regard to the condition of your health, as long as you continue to pay premiums.

Policy Cannot Be Cancelled Except by You

Once issued to you, your policy can never be cancelled except by you and your premium schedule can never be changed. However, to keep your policy in force, you must pay your premiums promptly when due. And you can continue to renew your policy until you're 70 years old without any proof of continued good health.

Only One Exclusion

Even the one exclusion, suicide, is temporary and is covered only two years* after each person's coverage begins.

Here's All You Do to Apply

If you're under age 60, just complete the short, easy Application Form on the back page of this booklet and mail it with $1 for your own first month's coverage by November 30th. We'll process your application just as quickly as possible and issue the policy covering your own life as soon as your Application is approved.

*One year in Colorado, North Dakota & Louisiana

Turn Page for Low, Low Monthly Rates ▶

THE 120 YEAR OLD

National-Ben Franklin Life Insurance Corporation

IS AN AFFILIATE OF

The Continental Corporation

one of the world's largest insurance groups. National-Ben Franklin Life carries full legal reserves for the protection of all insureds.

Established 1852

© CIC

YES. The Family Life Insurance Plan offers Regular Term Insurance at low rates comparable to group savings... made possible through mass enrollments!

How Can Rates Be So Low?

The answer is simple. The Family Life Insurance Plan was created for association members and employees to supplement their regular group life insurance. But now National-Ben Franklin is offering the same plan for mass enrollment of Family Weekly readers throughout the United States. Through mass enrollments, costs are kept very low and you get the most protection for the lowest possible rate.

NOW—JUST ASK YOURSELF THESE QUESTIONS

1. **If you're self-employed, do you provide as much life insurance protection for yourself as you would expect if you worked for someone else?**
   Your family protection needs may be even greater because of your higher standard of living. You can use our plan to provide this added protection.
2. **Will you still have your present coverage if you change jobs?**
   You need to be sure you and your family are protected at all times. Our plan does not depend on where you are employed — it continues when you change jobs.
3. **Have you increased your life insurance in the past two years?**
   Prices of everything (as well as your standard of living) keep rising, and coverage adequate a few years ago, just may not be enough today.
4. **Does your group life or other insurance also cover your wife?**
   Money can't replace the love she gives to the family, of course, but money can help care for the children and your home if she isn't there.
5. **Does your group life insurance also cover your children? Are you making sure your children will be able to get life insurance when they start out on their own?**
   Conditions of health could change so that your children are no longer insurable. This way they're guaranteed protection up to **$10,000** each when they are age 23!

If you answered "NO" to any of these questions, you and your family may need the low-cost, high benefit protection of the Family Life Insurance Plan that covers you and, if you wish, your wife and your children for one low monthly premium. To get these low family rates for your wife and children, however, you must also be insured under the plan.

You Risk Nothing

Even if you change your mind after you receive your Family Life Insurance Plan, just return your policy to us within 30 days of the time you receive it, and N-BF Life will promptly refund the money you've paid.

So you risk nothing by applying today. But if you delay, your health conditions (or a family member's) could change suddenly and make it difficult or impossible to get life insurance anywhere, at any price.

Mail Application Today

Please mail your application today so your protection can begin just as soon as possible.

When you receive your policy, you'll see that it is simple, direct and easy to understand. Read it carefully and show it to a trusted advisor to make sure it's exactly what you've wanted and needed. If you change your mind for any reason whatsoever, simply return the policy within 30 days of receipt and your money will be refunded promptly.

National-Ben Franklin Life Insurance Corporation, Chicago, Illinois is an affiliate of The Continental Corporation, among the largest insurance groups in the entire world. National-Ben Franklin is a legal reserve company, founded in 1852 — 120 years ago — and licensed in your state and regulated by your own state insurance department.

COMPARE THESE LOW MONTHLY RATES WITH ANY OTHERS—EVEN GROUP PLANS

The Family Life Insurance Plan: Term Life Insurance Renewable to Age 70
Minimum coverage for policyholder $10,000; for spouse $5,000.

Attained Aged on Each Policy Anniversary Date	Monthly Rate per $5,000 Coverage	$1,000 coverage for all children
25 and under	$1.25	60¢
26	1.30	60¢
27	1.35	60¢
28	1.40	60¢
29	1.45	60¢
30	1.50	60¢
31	1.55	60¢
32	1.60	60¢
33	1.65	60¢
34	1.75	60¢
35	1.85	60¢
36	1.95	60¢
37	2.10	60¢
38	2.30	60¢
39	2.55	60¢
40	2.80	60¢
41	3.10	60¢
42	3.40	60¢
43	3.70	60¢
44	4.00	60¢
45	4.35	60¢
46	4.70	60¢
47	5.05	60¢
48	5.40	60¢
49	$5.80	60¢
50	6.20	60¢
51	6.60	60¢
52	7.05	60¢
53	7.55	60¢
54	8.10	60¢
55	8.75	60¢
56	9.50	60¢
57	10.35	60¢
58	11.30	60¢
59	12.35	60¢
Renewable Rates Only (New policies not issued for these ages.)		
60	13.50	60¢
61	14.75	60¢
62	16.10	60¢
63	17.60	60¢
64	19.25	60¢
65	21.05	60¢
66	23.05	60¢
67	25.25	60¢
68	27.65	60¢
69	30.25	60¢

NOTE: When husband and wife are both covered, the husband is the insured. A small service charge of only 50¢ is added to your one low, low total family premium when paid other than annually. You save $6.00 when you pay by the year rather than monthly.

*Covers ALL your eligible children betwen 15 days and 23 years (no matter how many)

You may apply up to age 60 and renew policy up to age 70!

A great advantage for older citizens who need low cost insurance protection!

PLEASE REMEMBER: This is a Limited Enrollment—the Company may open other enrollment periods at a later date but we can only accept this application form if it is postmarked by midnight November 30th. Please don't wait until the last moment. The sooner we receive your application form, the sooner you and your family can be protected by The Family Life Insurance Plan. With our moneyback guarantee, you risk nothing by mailing your application today.

20 Important Questions Answered...

1. Who is eligible to apply?

Anyone between 18 and 60 years of age who's in ordinary good health. Wives under age 60 and children from 15 days to 23 years can also be included for very little additional cost. New additions to the family are covered automatically when they're 15 days old at no additional premium when child coverage is in force. However, you must be insured in order to cover your wife or children.

2. How much can I apply for? My wife? My children?

You can apply for up to $20,000 life insurance on yourself (the minimum is $10,000 but you can choose $15,000 or $20,000). You can add coverage for your wife in the amount of $5,000; $10,000; $15,000; or $20,000. And you can add $1,000 protection for each of your eligible children — no matter how many — for one low premium.

3. Why such low rates?

By mass enrollment throughout the country, sales costs are held to the barest minimum with savings passed along to you in lower premiums.

4. Is there any red tape?

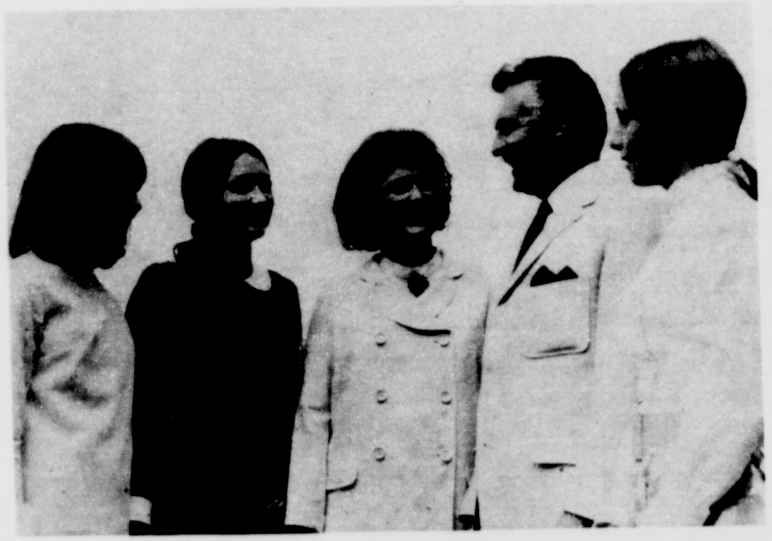
None at all. Just answer each of the simple questions on the Application on the back page of this booklet and mail it with your first month's coverage before the deadline That's all there is to it.

5. Can I convert to Ordinary Life Insurance?

Yes — Ordinary life insurance accumulates cash value, but of course has higher premium costs. You may convert to the same or smaller amount of your coverage anytime up to age 65 without proof of insurability.

6. Can my wife convert her coverage?

Yes — Anytime regardless of her health or occupation and without any physical examination, up to her age 65.



The Family Life Insurance Plan rates are so low to cover your wife and only 60¢ a month more to cover *all* your eligible children, that you can't afford not to insure them as well.

7. Can my children convert their coverage?

Yes — Your children are guaranteed the right at age 23 to convert their coverage to an amount up to 10 times coverage under the Family Life Plan. This can mean $10,000 of Ordinary Life Insurance regardless of their health or occupation and without any physical examination.

8. Can my insurance policy ever be cancelled?

No — However, to keep your policy in force you must pay premiums when due. N-BF Life guarantees renewability up to age 70 without any proof of continued good health.

9. Can my rates be changed?

No — Renewal rates will always be those shown on the chart on page 5 and in your policy.

10. Why do I need this coverage if I have other insurance?

Ordinary life, annuity or other plans providing for retirement income are fine depending on what you want your insurance to accomplish. For pure protection however, this is the buy for you! And if your present insurance is group coverage, it probably doesn't cover your wife and

These Answers Tell Why—National-Ben Franklin's Life Plan Is Your Best Low Cost Term Insurance Protection.

children. Plus the fact that if you should leave your present job, your family might be caught without protection until you could join a new group plan in your new position.

11. How much do I pay each month?

Your own first month's premium is only $1. Then you pay only what is listed on the monthly rate chart on page 5 for your age and the coverage you want, for your wife's age and coverage desired and for the children's coverage. There is also a small payment fee of 50¢ for any payment plan other than annual.

12. Is acceptance guaranteed?

To keep rates low, anyone age 60 or over or with a serious health condition cannot be accepted. Nor can anyone answering "yes" to Question 7 on the application, regarding replacement of existing insurance. Also your children age 23 or over cannot be covered under the children's coverage, but may fill out an application of their own.

13. Will my beneficiaries receive their money promptly?

Yes — We act promptly, many are paid by return mail!

14. Will the money be all theirs? What about taxes?

All theirs! Lump sum life insurance death payments are not subject to income tax.

15. How do I apply?

It's very simple. Just complete the Application Form on the back page of this booklet and mail it by the deadline with your first month's premium — only $1 for your own personal coverage. We'll process your application as quickly as possible and the policy on your own life will go into effect as soon as it is approved and issued. Your family's coverage will begin 31 days after yours if the premium notice you'll receive is paid by then.

16. Should I use this policy to replace or change one that I now have?

No. We do not recommend that you do this. In fact, if this is your intention, we will not be able to issue this policy to you. (See item 7 on application form.)

17. Why should I apply now?

Because The Family Life Insurance Plan is only offered to the general public during limited mass enrollments. And this is your opportunity to get the additional protection you need at these low monthly rates previously offered only to association members and employees. Besides, your health or the health of someone in your family could change without warning and make it impossible for you to get all the protection you need and want.

18. Why should I select National Ben Franklin for my Family Life Insurance Plan?

Because National-Ben Franklin, a 120 year old company, is licensed by your own state, regulated by your own state's insurance department and carries full legal reserves for the protection of all insured. And is an affiliate of the Continental Corporation, one of the world's largest and most respected insurance groups.

19. What one exclusion is there?

Only suicide, and even this is covered only two years* after each person's coverage begins.

20. Who should I list on the application

We recommend you include every eligible member of your family, you and your spouse under age 60 and your children ages 15 days to 23 years of age. The premium for family coverage is so low you can't afford not to have the added protection.

*One year in Colorado, North Dakota & Louisiana

CLAIMS PAID FAST!

National-Ben Franklin Life acts fast and with personal concern for you. Many are paid by return mail!

APPLICATION DEADLINE NOVEMBER 30TH

FILL OUT—SIGN—RETURN YOUR CONFIDENTIAL APPLICATION FORM ON NEXT PAGE—*TODAY!*

CONFIDENTIAL APPLICATION FORM

Please Print complete answers for Questions 1 through 9

Application to NATIONAL–BEN FRANKLIN LIFE INSURANCE CORPORATION (NBF), Chicago, Illinois 60606 for a Term to Age 70 Life Insurance Policy providing insurance as follows:

1. Check one in each Section	INSURED'S COVERAGE (not age 60 or over) ☐$20,000 ☐$15,000 ☐$10,000	SPOUSE'S COVERAGE (not age 60 or over) ☐$20,000 ☐$15,000 ☐$10,000 ☐$5,000 ☐None
	COVERAGE ON EACH CHILD ☐$1,000 ☐None	PREMIUMS TO BE PAYABLE ☐Monthly ☐Quarterly ☐Semi-Annually ☐Annually

2. Your full Name	Street	City and State	Zip Code

Present Occupation	Height	Weight	Date of Birth Mo. Day Yr.	Place of Birth

3. Spouse's Name (if to be insured)	Height	Weight	Date of Birth Mo Day Yr.	Place of Birth	Present Occupation

4. Names and Dates of children under 23 Years of Age. (if to be insured)

5. Are all persons proposed for insurance now, to the best of your knowledge and belief, in good health and free from any physical or mental impairment, deformity or abnormality? ☐No ☐Yes If "No" give name of person and details (continue on separate sheet if needed.) Details:

6. Has any person proposed for insurance been hospitalized or consulted any doctor in the past 5 years? ☐No ☐Yes If "Yes" give names of persons, reasons, dates, names and addresses of doctors and of hospitals, if any (continue on separate sheet if needed.) Details:

7. Will the policy applied for herein be intended to replace or change insurance in this or any other company? ☐No ☐Yes If "Yes" give companies, plans and amounts.

8. Beneficiary of insurance on your Life Note: The Beneficiary of any proposed insurance on your spouse or children is you	Relationship

To the best of my knowledge, the information in this application, including any attached continuation of it, is true and complete. I agree that NBF shall incur no liability because of this application unless and until it is approved by NBF and a policy issued.

I hereby authorize any physician, hospital, clinic, insurance company or other organization institution or person, that has any records or knowledge of me, my spouse or any of my children, to give to NBF any and all information about our health and medical history and any hospitalization, advice, diagnosis, treatment, disease or ailment. A photocopy of this authorization shall be valid as the original.

9. Signature of Proposed Insured (Will be Owner of Policy)	Date Mo. Day Yr.	Resident Agent (Home Office Use Only)

5723 NBL 5675 6080

Any policy of insurance issued upon this application shall be considered a Missouri contract and its terms shall be construed in accordance with the laws of the State of Missouri unless otherwise specified herein by the applicant.

LIMITED ENROLLMENT ENDS MIDNIGHT NOVEMBER 30TH

USE APPLICATION AT LEFT CHECK AMOUNT YOU WANT AND WHEN YOU WANT TO PAY ON 30-DAY MONEY BACK GUARANTEE!

Complete And Mail with only $1

TO: NATIONAL-BEN FRANKLIN LIFE
360 West Jackson Blvd.
Chicago, Ill. 60606

THE 120 YEAR OLD

National-Ben Franklin Life Insurance Corporation

IS AN AFFILIATE OF

The Continental Corporation

Established 1852

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MENU WITH A MIDDLE EASTERN FLAVOR

Avocado, Orange and Chick-Pea Salad*
Shish Kebab*
Green Pepper, Tomato and Onion
Bulgur Pilaf*
Cucumber Yogurt Salad*
Arab Bread**
Fruit Nectar Drink*
Fresh Melon Slices, Dates and Lime Wedges
Turkish Coffee **American Coffee**

*Recipes given.
**Arab Bread featured in Cross-Country Baking article, FAMILY WEEKLY, October 15, 1972.

BULGUR* PILAF

4 tablespoons butter or margarine
2 cups bulgur
2 tablespoons instant minced onion
2 packets instant beef bouillon or 2 bouillon cubes
2 bay leaves
⅛ teaspoon ground black pepper
4½ cups water

1. In 2-qt. saucepan melt butter, stir in bulgur and cook over medium heat 5 minutes.
2. Add onion, instant bouillon, bay leaves, pepper and water. Bring to boiling. Cover; reduce heat and simmer 15 minutes, or until liquid is absorbed. Stir occasionally.

Makes 10 servings

*Bulgur, sometimes spelled bulgor, is cracked, parched whole wheat. Sold in supermarkets and health-food stores. A staple in Middle Eastern cookery, becoming increasingly popular in the United States, good in soups, stews or as a rice substitute.

CUCUMBER AND YOGURT SALAD

2 large cucumbers, peeled and sliced
Salt
2 teaspoons lemon pepper
¼ teaspoon ground cumin
1 cup yogurt

1. Sprinkle cucumbers with salt and place in shallow dish. Cover with plastic wrap, place weight on top and refrigerate for 1 hour.
2. Drain off liquid from cucumbers. Stir in lemon pepper, cumin and yogurt. Spoon into bowl, serve cold. *Makes about 2 cups*

AVOCADO, ORANGE AND CHICK-PEA SALAD

1 can (1 lb. 4 ozs.) chick-peas, drained
2 tablespoons lemon juice
2 tablespoons orange juice
½ cup olive oil or vegetable oil
½ teaspoon grated orange rind
1½ teaspoons salt
¼ teaspoon ground black pepper
10-12 crisp lettuce leaves
3 avocados, peeled and sliced
Lemon juice
4-5 navel oranges, peeled and sliced
3 tablespoons finely chopped parsley

1. Toss chick-peas with lemon juice, orange juice, olive oil, orange rind, salt and pepper. Cover, refrigerate at least 1 hour or longer.
2. Place lettuce leaves on chilled salad plates. Arrange avocados (sprinkled with lemon juice) and oranges on top of lettuce. Spoon chick-peas and marinade over arrangement. Sprinkle all with chopped parsley.

Makes 10-12 servings

FRUIT NECTAR DRINK

1 can (46 ozs.) peach or apricot nectar
¼ cup chopped fresh mint or 2 tablespoons liquid mint sauce
1 bottle (28 ozs.) ginger ale, chilled
Lemon slices
Mint sprigs

1. Pour peach or apricot nectar in punch bowl, add chopped mint, stir.
2. Float ice cubes in nectar, pour in ginger ale. Garnish with lemon slices and mint sprigs. *Makes 2½ qts.*

SCOTCH BROTH

2 lbs. lamb bones (about)
2 qts. water
2 teaspoons salt
2 bay leaves
6 peppercorns
3 tablespoons medium barley
4 chicken- or beef-bouillon cubes
2 cups chopped celery
2 cups chopped carrots
2 cups chopped onion
1 tablespoon chopped fresh sage leaves or 1½ teaspoons dried sage leaves

1. In 5-6-qt. kettle or Dutch oven, combine all ingredients. Bring to boiling, skim off any foam. Reduce heat, cover; simmer 2 hours.
2. Remove bones from soup, cut off any meat remaining on bones and return meat to soup. Discard bones.
3. Correct seasoning, adding salt and pepper if desired. *Makes about 2 quarts*

Favorite flavors of chili, cheese and beans combine in this quick casserole for a satisfying supper.

Foodshelf

CHILI 'N' FRANK CASSEROLE

In 2-qt. greased casserole combine 1 combination can (22¼ ozs.) **chili and beef dinner with beans,** 1 can (16 ozs.) **mixed vegetables,** drained. Slice 4-5 **frankfurters** halfway through on the diagonal; cut ¼ lb. **process American cheese** in strips and place in cuts. Arrange cheese-stuffed franks on top of chili mixture. Bake uncovered in preheated 375°F. oven 25 minutes, until bubbly. *Makes 4-5 servings*

A great Southern dish serves a great dish from Swanson.

Suzie Jackson, Miss Arkansas, 1959, and Swanson Beef Stew.

She's now living in Little Rock, Arkansas, as Mrs. Suzie Thompson, mother of three. She's discovered Swanson Beef Stew makes a nourishing main dish for her family. "The vegetables are in big chunks, which I like because it's more nutritional for the kids. As a quick lunch time dish, I just heat it from the can. And for dinner time it's good over homemade cornbread. Serve it with a fruit or green salad and something to drink and you've got a complete meal."

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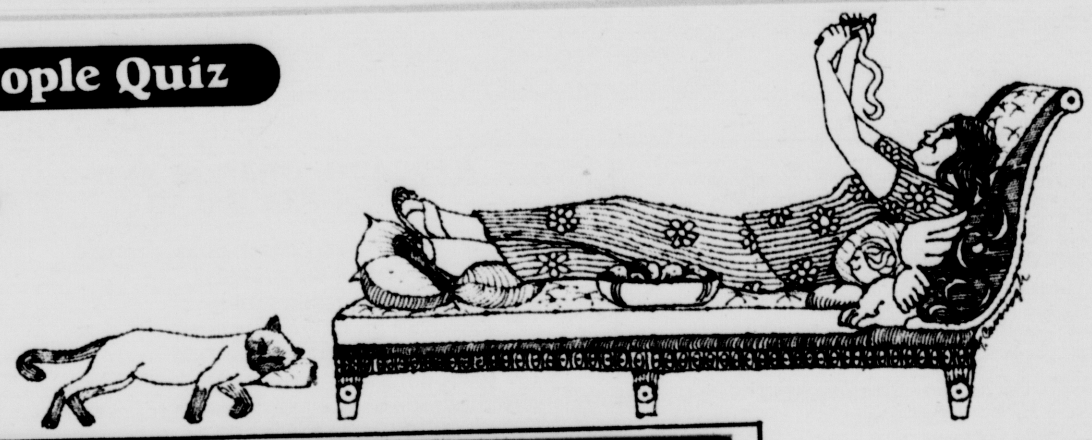
*Swanson is a trademark of Campbell Soup Company

People Quiz

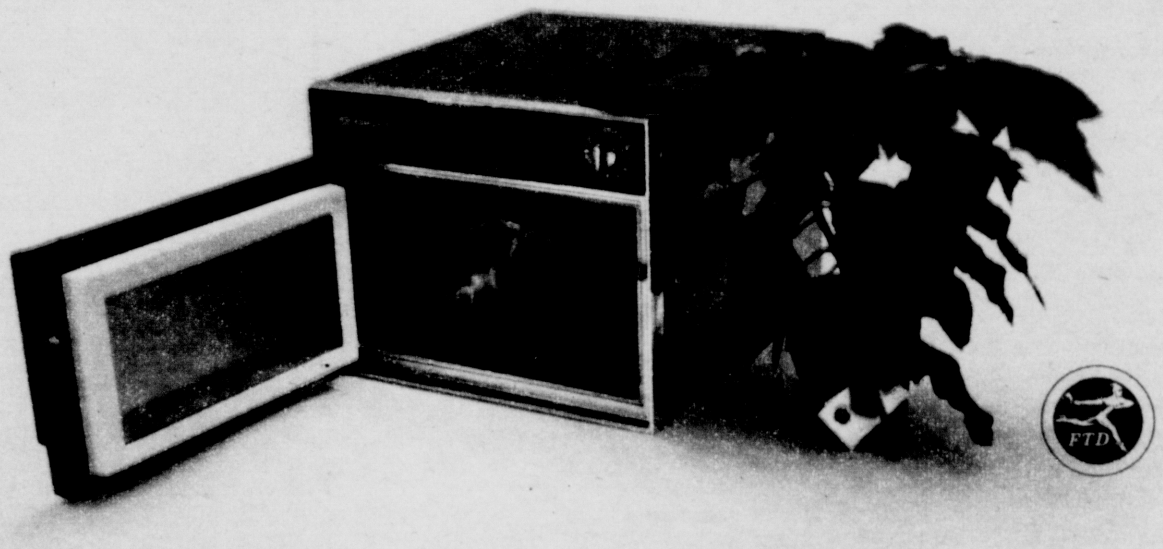
Who Says Being a Homemaker Is a Simple Job?



True or False: The housewife who's redecorating and cudgeling her brain for creative ideas will do much better if she lies down on the job. *(See number 2.)*

Does the lady exist who doesn't want a microwave oven?

And a Poinsettia Christmas gift from Frigidaire?



Any lady would like to cut her oven cooking time up to 75%. Now, any lady can with a Frigidaire microwave oven. She can cook lobster tails and baked potatoes in only 11 minutes. And she won't have to worry about taking care of all those usual cleaning problems.

If she already has a microwave oven, she might like one of our other time-saving gift ideas. Such as our Frigidaire compact refrigerator, trash compactor or mobile dishwasher.

Buy one of these appliances between now and Dec. 10, mail us proof of purchase postmarked no later than Dec. 12, 1972, and we'll send you a gift of a traditional Poinsettia plant through your local member of the Florists' Transworld Delivery Association in time for Christmas.

For complete details on our gift and yours see your participating Frigidaire dealer.

Every Frigidaire is not a refrigerator.

By John E. Gibson

Many women consider homemaking as nothing but boring drudgery that must somehow be "gotten through." But actually it is a psychologically complex—and scientifically interesting—area. In this quiz we take a look at some of the things that make a home *home*—from decorating to dusting to cooking.

TRUE OR FALSE?

1. Women spend a lot less time at household tasks than they used to in the "old days."

2. The housewife who's redecorating and cudgeling her brain for creative ideas will do much better if she lies down on the job.

3. If you find household tasks monotonous – things you have to do over and over again, day in and day out – there isn't much you can do about it.

4. Any food is more nutritious if it tastes good and is attractively prepared.

5. When it comes to food, women have a more highly developed sense of taste than men do.

ANSWERS

1. *False*– according to the findings of a university study which shows that, despite the invention of various household appliances and laborsaving devices, women spend just as much time on household chores as women did a half century ago. The single difference: the distribution of time spent on various tasks. Technology, instead of making life more leisurely, has only succeeded in freeing the homemaker to do *more* things in the same amount of time.

2. *True*. Studies at New York University showed that students scored the highest on creative-imagination tests while lying down. They averaged appreciably lower scores while sitting or standing. Other studies have similarly shown that a person's bodily position exerts a very definite effect on the function of the various mental faculties. So maybe you shouldn't feel so guilty about stretching out on the sofa.

3. *False*. Psychological studies have shown that routine tasks can be relieved of their monotony if rhythm can be introduced into the work. It may sound funny, but science bears it out: A housewife who's bored by repetitive work (ironing, dusting, vacuum cleaning, etc.) can divest these chores of much of their monotony by the simple process of turning on some upbeat music and performing the tasks rhythmically to the tempo of the music.

4. *True*. Studies show that a tasty dish, attractively prepared, stimulates the digestive juices and facilitates the processes of assimilation. Your mood and general state of mind while you're eating have a direct bearing on how well the food is digested. And few things do more to lift a person's mood than a delectable dish that looks as good at it tastes. Authorities emphasize that eating should be an enjoyable experience – and when it isn't, indigestion is more than likely to result.

5. *True*. Studies at the University of Massachusetts have demonstrated that women have a more highly developed sense of taste, are better able to appreciate subtle differences between flavors, and discriminate among tastes in the four basic categories: bitter, sweet, salty and sour. In the gustatory screening tests, investigators matched 60 male and 60 female students. Twice as many women as men were able to correctly identify the various tastes. The men had a particularly hard time differentiating between sour and bitter. Twenty-eight percent consistently confused the two.

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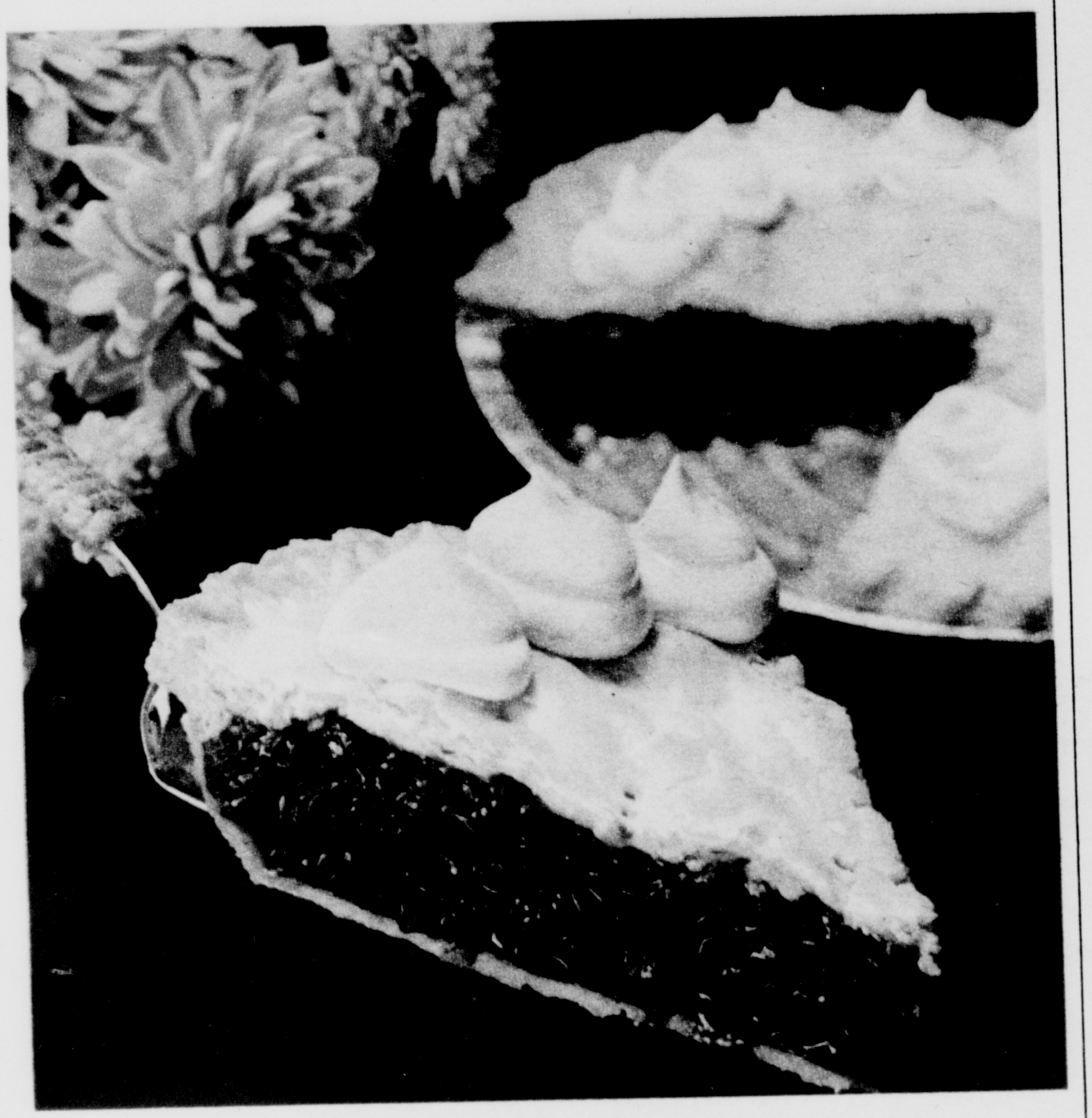


Short 'n sweet mince meat pie
(Just fill, bake, and top)

Here's all it takes to put a real, home-made sweet-and-spicy mince meat pie in your oven:

2 PET-RITZ* Pie Crust Shells
2-2/3 cups (28 oz. jar) None Such* Mince Meat
1 cup PET* Whip Non Dairy Topping.

Fill your pie with Borden ready-to-use None Such Mince Meat. None Such has the sweet and tangy taste of real, home-made mince meat because it comes from an old and authentic recipe. It's a medley of fruits, spices and succulent beef flavoring, all subtly seasoned.

Bake your pie in PET-RITZ Pie Shells.* They come frozen and ready-to-use so all your holiday pie baking is work-free. And you can be confident that every pie crust will be as tender and flaky as the finest homemade pie when you use PET-RITZ.

Top your mince meat pie with a light, creamy halo of PET Whip Non Dairy Topping. It adds the just-right taste and festive touch to your holiday pie.

*Remove PET-RITZ pie shells from package. Separate the two-shells. Carefully loosen and lift edge of one shell around the rim of aluminum pan. Fill this shell with mince meat. Take a slightly thawed second crust from pan and cover filling. Fold edge of top crust over and under edge of bottom crust. Seal together. Make standing edge and crimp. Pierce top with fork several times. Bake in moderate (350°F) oven about 45 minutes or until brown.

And Now, a Great Idea for That Leftover Turkey!

Marilyn says: "A casserole is a great way to treat leftover Thanksgiving turkey. I like to use brown rice with it, because it's so nutritious. Did you know that brown rice is the whole, unpolished grain of rice with only the outer hull and a small amount of bran removed? I love its nutlike flavor and slightly chewy texture. Remember, though: Brown rice requires a little more liquid and cooking time than regular mulled rice. One cup of uncooked rice will yield 3-4 cups of cooked rice."

Turkey and Rice Casserole

Photo for Family Weekly by Walter Storck.

Turkey, brown rice, mushrooms and celery combine in this tempting casserole for a fall evening.

TURKEY AND BROWN-RICE CASSEROLE

3 cups cooked turkey or chicken, left in large pieces
3½ cups cooked brown* or white rice
1 cup chopped onion
1 cup sliced celery
1 cup chopped green pepper
3 tablespoons butter or margarine
1 can (10¾ ozs.) cream of mushroom soup, undiluted
½ cup dry white wine or chicken broth
1 can (6 ozs.) sliced mushrooms, undrained
1 teaspoon sage leaves, crumbled
½ teaspoon salt
¼ teaspoon thyme leaves
Dash pepper
1 can (4 ozs.) pimientos, drained and chopped
1 cup herb-seasoned croutons

1. Combine turkey and rice in a greased 2½-qt. casserole; set aside. Preheat oven to 350° F.

2. In large skillet sauté onion, celery and green pepper in 2 tablespoons butter for 8 minutes, stirring frequently until tender-crisp. Stir in soup, wine, mushrooms, sage, salt, thyme, pepper and pimientos.

3. Pour mushroom-vegetable mixture over turkey and rice in casserole. Stir with large spoon to combine.

4. In same skillet heat remaining 1 tablespoon butter until melted. Toss croutons in melted butter. Spoon around edge of casserole.

5. Bake 40-45 minutes, until bubbly. *Makes 8 servings*

*Cook, covered, 1 cup raw brown rice in 3 cups boiling water, 1 teaspoon salt, about 40 minutes, or until water is absorbed.

AUNT ESTHER'S APRICOT MINCEMEAT PIE

"At Thanksgiving, I love mince pie, and this year I've given my mince pies a California touch with dried apricots and walnuts," says Aunt Esther. (She's our pie specialist!)

1 pkg. (11 ozs.) dried California apricots (2¼ cups)
2 pkgs. (9-oz. size) condensed mincemeat
1 qt. water
2 tablespoons lemon juice
⅔ cup light-brown sugar, firmly packed*
1 cup chopped walnuts or pecans
Pastry for 2 double-crust 9-inch pies, your own or a mix
2 cups sliced tart apples
2 tablespoons butter or margarine
1 egg yolk
1 tablespoon water

1. Place apricots, mincemeat, water and lemon juice in large bowl and soak overnight.

2. The next day, transfer to a large saucepan; stir in sugar. Bring mixture to a boil, breaking up mincemeat with large cooking spoon. Reduce heat, simmer uncovered 10-15 minutes, until mixture thickens, stirring from time to time.

3 Remove from heat; cool. Stir in walnuts. You will now have about 7 cups Apricot Mincemeat, enough to make 2 pies.

4. Line two 9-inch pie pans with pastry.

5. In large bowl combine apricot mincemeat and sliced tart apples; mix well. Divide filling between the 2 lined pie pans. Dot surface of filling with butter, using 1 tablespoon for each pie.

6. Preheat oven to 425°F. Cover pie with top crust, cut steam vents, seal and edge pie decoratively. This pie also lends itself to a lattice top if you prefer. Beat egg yolk with 1 tablespoon water and brush surface of crusts with it.

7. Cover pie edges with a 2½-inch-wide foil collar, folding lightly around edge to prevent over-browning.

8. Bake pies about 45 minutes, until crust is golden brown. Cool on wire rack. Serve warm with vanilla ice cream if desired.

Makes two 9-inch-size pies

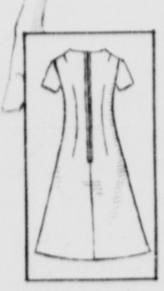
*Use 1 cup light-brown sugar, firmly packed, if you like a sweeter pie.

Sewing Corner

The Savvy of Strategic Stitching

By Rosalyn Abrevaya

F-1400



Can you guess the secret ingredient of this dress? Its magic is in its top stitching. What the stitching does, by curving down the center of the dress, is give the optical illusion of a slimmer you. Other features: simple, tailored lines; attractive princess styling with smart tab-and-button detail. Fabrics could include a wool blend, a double-knit or polyester.

Size 12 takes 2⅞ yards of 44-inch fabric for long sleeves or 2⅝ yards for short sleeves. Standard body measurements for size 12 are: Bust 34, Waist 25½, Hips 36.

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22 PIECE ORNAMENT KIT

You'll have loads of fun and 15 extremely attractive yuletide ornaments to grace your tree this Christmas. Each ornament is made of sturdy non-bend cardboard with a white paper finish bonded on 2 sides. Designs are printed on both sides and areas to be painted are numbered. Everything you need to make these beautiful ornaments is included: 3 bags of silver, gold and red glitter; glue, watercolor paints and brush and golden tie strings.

These will be real conversation pieces when your family and friends drop in and nothing you could buy can compare to satisfaction of making your own.

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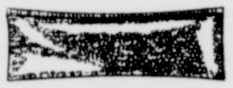
This is a special Christmas introductory offer for those of you who like do-it-yourself projects. Our Regular Christmas supplies are limited. To avoid disappointment mail coupon today as orders will be filled on a first come, first served basis. A sensational buy for only $1.00. Order 3 kits and save 75¢ more.

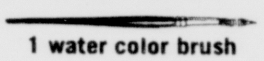
Now also available — a kit for making 13 **wooden** ornaments! Glitter, glue and paints included.

KIT CONTAINS:

water color set



3 tubes of glitter



1 water color brush

golden tie string

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Sweeten up your holidays!

fudgie scotch ring

It's so easy and so good. Why not make several? They add a festive touch to family gatherings; a personal touch as a holiday gift. Start with Nestlé's® Semi-Sweet and Butterscotch Morsels and Borden Eagle® Brand Sweetened Condensed Milk. The rest is easy. Here's all you need:

- 1 6-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels
- 1 6-oz. pkg. (1 cup) Nestlé's Butterscotch Morsels
- 1 can Borden Eagle Brand Sweetened Condensed Milk (not evaporated milk)
- 1 cup coarsely chopped walnuts
- ½ teaspoon vanilla extract
- 1 cup walnut halves

1. MELT chocolate & butterscotch morsels with sweetened condensed milk in top of double boiler over hot (not boiling) water. Stir occasionally till morsels melt and mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla. Blend well. Chill for about 1 hour till mixture thickens. Line bottom of 9″ pie pan with a 12″ square of foil. Place ¾ cup walnut halves in bottom of pan, forming a 2″ wide flat ring.

2. SPOON chocolate mixture in small mounds on top of nuts to form ring. Decorate with remaining nuts. Add maraschino cherries if desired.

3. CHILL in refrigerator until firm enough to slice. Cut into ½ inch slices.

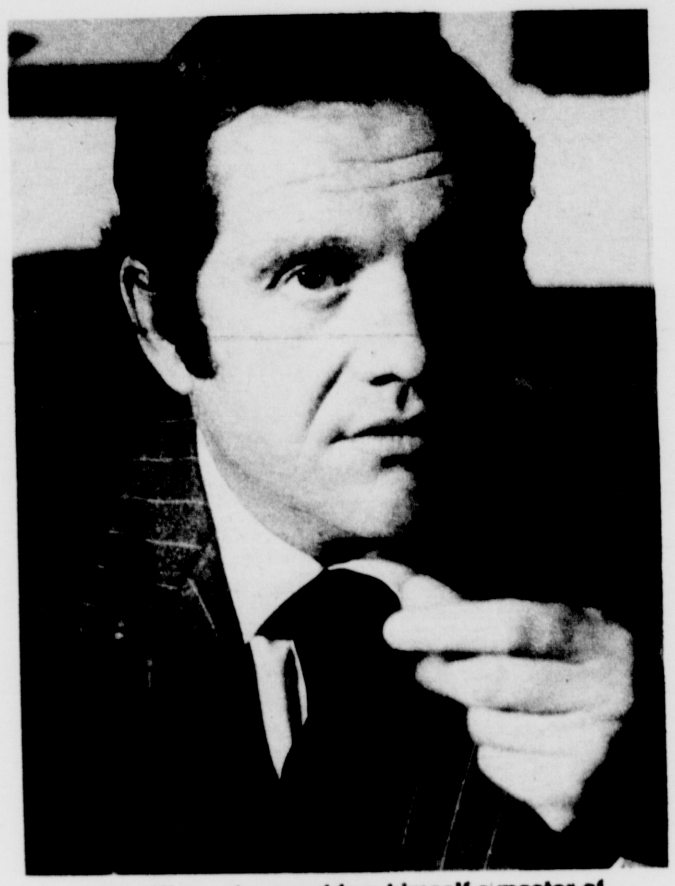
Makes about 36 slices.

A Celebrity Cooks

By Alan King
As told to Helen Dorsey

"I think people who don't care a great deal about food often don't care about a lot of things. . . ."

Alan King: "You Can't Beat Veal For Quick, Flexible Cooking"



Alan King, who considers himself a master of veal cooking, is scheduled to appear on an ABC-TV special this Wednesday, titled "The Wonderful World of Aggravation, Part XII."

Food is *very* important to me. It's one of the four or five great pleasures I have in life. I think people who don't care a great deal about food often don't care about a lot of things. If somebody says, "What will you have?" and they say, "Just anything," I generally find that artistically, politically and socially, they're uninvolved.

I think food is very revealing. I'm an outgoing person generally, so I'm not a gourmet. I'm a gourmand: I'm an eater, although I'm very discriminating about what I eat because I have a very big weight problem. So, what I like and what I eat are two different things.

My friends all call me "the caterer" because I like to order for everybody else. And, even if I don't, it generally works out that everybody says, "Let's have what he's having," because it sounds better!

Food takes a great deal of knowledge, a great deal of time. It's something that has to be cultivated like any art form. When I say food, I'm not talking about the gooey, rich-sauce-type cooking. I'm talking about *real* cooking.

I'm a participating cook, although I have an outstanding Portuguese cook. When I cook, I particularly prefer veal. It is so flexible. There must be 400 ways to fix veal. It's also a dish that can be cooked quickly, and it's very fine if it's done properly.

I like to give formal dinner parties. We can seat 14 comfortably in our dining room. I like sit-down dinners with candlelight and black tie. It makes it much more enjoyable.

VEAL SCALLOPINI WITH MUSHROOMS

1½ lbs. veal scallops, thinly cut in 8 pieces
3 tablespoons flour
½ teaspoon salt
Dash white pepper
⅛ teaspoon paprika
6 tablespoons butter
3 tablespoons minced white onion
½ cup fresh mushroooms, sliced
⅓ cup dry white wine
1 teaspoon parsley, chopped
Pinch dried tarragon.

1. Coat scallops well with flour, salt, pepper, paprika mixture.
2. In a very hot skillet, sauté veal a few pieces at a time in half the butter, about 2 minutes on each side, or until golden. Remove scallops to heated platter.
3. Add onion and mushrooms to pan drippings. Cook over low heat until onion is limp. Add half the wine; simmer 2 minutes, stirring often. Add parsley, tarragon and remaining wine; bring to boil. Stir in remaining butter; pour over veal. *Makes 4 servings*

RIPE-OLIVE VEAL CHOPS MEDITERRANEAN

2 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
8 small loin veal chops
2 tablespoons cooking oil
1 medium onion, sliced
1 can (10½ ozs.) condensed beef broth, undiluted
2 tablespoons lemon juice
½ teaspoon grated lemon peel
1 cup canned, pitted California ripe olives
¼ cup chopped pimiento
2 tablespoons chopped parsley

1. Combine flour, salt and pepper. Coat veal chops lightly with flour mixture; reserve remaining mixture.
2. Heat oil in skillet. Add chops and brown well. Remove chops.
3. Add onion to skillet and cook until transparent. Stir in reserved flour. Add broth and cook, stirring constantly, until sauce boils. Stir in lemon juice and peel.
4. Return chops to skillet. Cover and cook slowly 45 minutes to 1 hour, or until meat is tender. Add ripe olives and pimiento and cook for 5 minutes longer. Sprinkle with parsley. *Makes 4 servings*

Hearty and flavorful, Ripe-Olive Veal Chops Mediterranean is just one of comedian King's favorite veal dishes.

ALAN KING'S VEAL PICCATI

12 pieces of veal (about 1½ to 2 lbs.), cut for scallopini
¼ cup well-seasoned flour
5 tablespoons butter
3 tablespoons olive oil
Juice of 2 lemons
3 tablespoons fresh minced parsley

1. Coat veal with seasoned flour; sauté quickly on both sides in hot butter-olive oil; remove from pan.
2. Stir in lemon juice, heat to boiling. Return veal to pan, coat well with lemon mixture. Cover, cook over low flame about 25 minutes, or until fork-tender.
3. Place veal on heated platter. Add parsley to pan juices, heat through, spoon over meat. *Makes 6 servings*

New! Stay-fresh tie-top 2 lb. bag!

Home-made holiday candy. A sweet way of saying you care.

For your family, for holiday entertaining or as a gift, homemade candy is a thoughtful touch. It tastes better and it means more. Especially candy like this, full of the sunny flavor of Hawaiian brown cane sugar from C and H.

Brown Sugar Pralines

1 pound C and H Golden Brown Sugar (2⅓ cups, firmly packed)
⅔ cup evaporated milk
2 tablespoons butter or margarine
1 teaspoon vanilla
Dash salt
2 cups pecan halves

In 3-quart heavy saucepan combine sugar, evaporated milk and butter. Place over high heat, stir constantly until boiling. Place thermometer in mixture, reduce heat to medium and continue cooking to 236 degrees (soft-ball stage). Remove from heat; add vanilla, salt and pecan halves, and beat with wooden spoon until mixture just starts to thicken (2 to 4 minutes). Drop from spoon into paper-lined muffin pans. (If candy becomes too stiff while spooning, heat gently to soften.) Cool. Makes about 24 pralines.

Make all the candies shown above, and more besides. Send a self-addressed, stamped envelope to "KITCHEN CANDIES," C and H Sugar, 1 California St., San Francisco, CA 94106

The pure cane sugar from Hawaii.

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Anyone who's old enough to smoke is old enough to make up his own mind.

By now, as an adult, you must have read and heard all that's been written and said for and against cigarettes. And come to your own conclusions.

If you don't smoke, we aren't going to try to get you to start.

But if you like to smoke and have decided to continue smoking, we'd like to tell you a few facts about a cigarette you might like to continue with.

We refer, of course, to Vantage. Vantage gives you real flavor, like any high 'tar' and nicotine cigarette you ever smoked, without the high 'tar' and nicotine. And since it is the high 'tar' and nicotine that many critics of cigarettes seem most opposed to, even they should have some kind words for Vantage.

We don't want to mislead you. Vantage is not the lowest 'tar' and nicotine cigarette. But, it is the lowest 'tar' and nicotine cigarette you'll enjoy smoking. It has only 12 milligrams 'tar' and 0.9 milligrams nicotine.

With anything lower, you'd have to work so hard getting taste through the filter that you'd end up going back to your old brand.

With Vantage, you won't want to.

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Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health.

Filter and Menthol: 12 mg. "tar", 0.9 mg. nicotine—av. per cigarette, FTC Report Aug. 72.

Star Chat

By Peer J. Oppenheimer

Practical, Hardheaded Charlton Heston:

What It's Like to Have a "Historic" Face

Lydia and Charlton Heston with their daughter, Holly, attending a movie premiere in Hollywood.

"When Liz Taylor got a million dollars flat fee, people screamed! But she wasn't twisting anyone's arm. If the producers didn't want to pay that much money, they could have gotten someone else. It's a law of supply and demand. I don't think it's immoral of an actor to demand it. I feel the film maker is stupid for paying it!"

I didn't need to consult my watch to know I was late for my interview with Charlton Heston. One look at his publicist's face as I jogged into the Sportsman's Lodge was enough to warn me that his client was inevitably punctual. True enough, Heston had already ordered his breakfast of English muffin and peanut butter. I ignored the stern stare with which Chuck greeted me and launched right into the subject nearest and dearest to him: the movie business. (He has just finished "Soylent Green" for MGM.) Since he had served on the board for ten years and for six terms was president of the Screen Actors' Guild, I felt sure he'd warm up to my questions. I was right. Before long he had relaxed—at least as much as Chuck ever does.

FAMILY WEEKLY: The job of president of the Screen Actors' Guild proved to be a springboard that moved two of your predecessors into politics. Do you have political aspirations?

HESTON: I've played three Presidents, three saints and two geniuses. That should be enough for any man! Besides, I prefer acting.

FW: How do you feel about actors going into politics?

HESTON: I think they have the same rights and responsibilities as any other citizen. There has always been a great deal of suspicion of actors in public life because they are considered an idle and irresponsible clan. Actually, we are one of society's oldest minority groups.

FW: As an actor, have you felt any discrimination?

HESTON: Certainly. For in-

Continued

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Charlton Heston:

What It's Like to Have a "Historic" Face

Continued

stance, actors have higher insurance rates. It is harder for us to get charge accounts and telephones. There are some hotels that restrict us; clubs we can't join.

FW: Do you feel there is any validity to this discrimination?

HESTON: As an actor, I feel actors who are discerning deserve the public's confidence just as much as lawyers.

FW: Did it ever cross your mind that your opinion could be asked – and used – simply because you are a popular and successful personality?

HESTON: Certainly. On my side of the coin, I think it behooves an actor to make endorsements as responsibly as he can. I've served on numerous public commissions and have spoken out on various boards, well aware of the fact that the prime reason for my appointment is my public image. It is a fact of my life and I run it that way.

FW: You have often been quoted as saying you did not want to direct, yet not long ago you directed yourself in "Antony and Cleopatra." Why?

HESTON: I changed my mind.

FW: There is a nude scene in the picture. Was this added to follow the modern-day trend?

HESTON: Certainly not. It seemed entirely appropriate. That particular scene usually is pretty dull. I thought it would be interesting to film the political conspirators sitting in a steam bath.

FW: How do you feel about nudity generally in films?

HESTON: It hasn't resulted in a great increase of creative films, as we all imagined it might. There has been, however, a great deal of trash made, and this has created problems for film makers as well as actors, because they have to compete with stag-film houses. Kids who are just breaking into the business often find this trash is all they can get parts in.

FW: Do you think there should be censorship?

HESTON: That's very tough to answer. Let me answer it this way: As a film maker, I feel responsible for controlling the content of films I make. I think this is true of most serious film makers. But there are *schlag* film makers in the business who cater to the lowest common denominator of public taste. I feel that unless these men exercise some kind of restraint, censorship will inevitably be put into effect.

FW: You are famous for researching the parts you play. Did you study much for your role in "Skyjacked"?

HESTON: I worked with a jet simulator for seven hours and made several trips riding in the flight deck.

FW: Since making that film, are you more or less afraid of flying?

HESTON: I can sleep on airplanes now. I'd say that people who are afraid of flying should learn something about it. It will put their minds at ease.

FW: In your private life, do you enjoy attending big parties?

HESTON: Lydia [Charlton Heston married the former Lydia Clarke in 1944, when he was still in the Air Force] and I go out very little. I do so much promotional work and am involved in so many other aspects of public life that I am much less likely to think of going out to a big dinner.

FW: Do you feel that the high salaries paid to actors are warranted?

HESTON: There is only a tiny band of actors–smaller than anyone can imagine–who can get big salaries up front. Back in the days when Liz Taylor got a million dollars flat fee, people screamed! But she wasn't twisting anyone's arm. If the producers didn't want to pay that much money, they could have gotten someone else. It's a law of supply and demand. I don't think it's immoral of an actor to demand it. I feel the film maker is stupid for paying it!

FW: In the past, it seemed that whenever an epic picture was planned, you were the first one approached for the part. Do you think there is still a place for epic pictures?

HESTON: I used to be told I had a medieval face–which is why I was asked to participate. I see no reason why epic pictures won't continue. Of course, the great difficulty is the high cost of production we were just speaking of.

FW: What are your plans now?

HESTON: Since I've already done several films this year, I may not do another until I've done a play.

FW: Speaking of "play"–what do you do with your time off?

HESTON: I play tennis, and I run. I have a course laid out up and down the hills and along Mulholland Drive that gives me a good two-mile run.

FW: Have you ever been pestered by people rubbernecking when you run?

HESTON: A few people have recognized me. They honk and wave, and that's about it. It's difficult to get into a conversation with someone who is jogging.

FW: You and Lydia have been married for 28 years. How have you managed this record?

HESTON: I think I probably picked the right girl in the first place.

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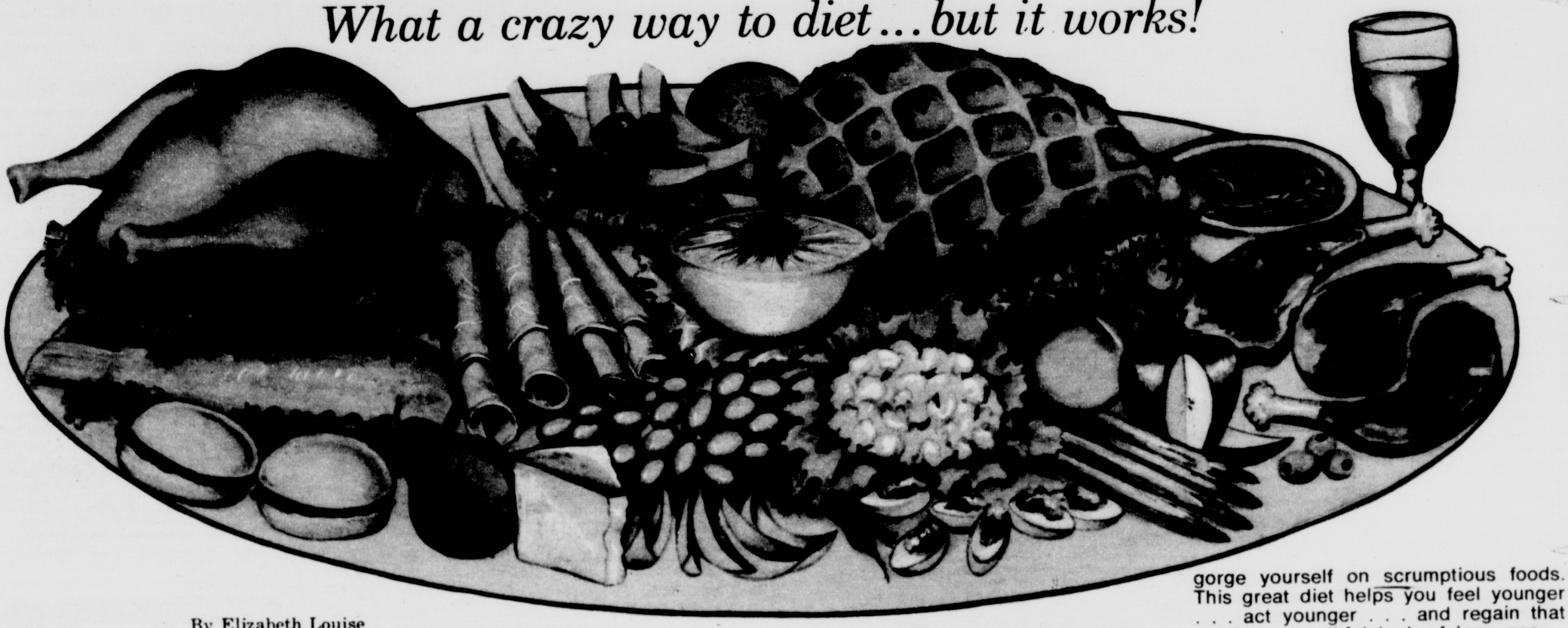

By Elizabeth Louise

New, Special Way to Catabolize Fats out of your body–without unsafe drugs, annoying exercises or strict dieting.

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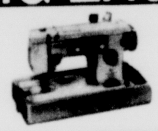

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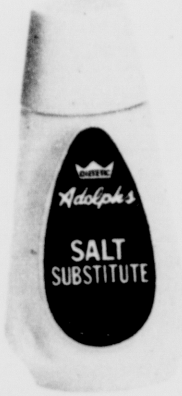

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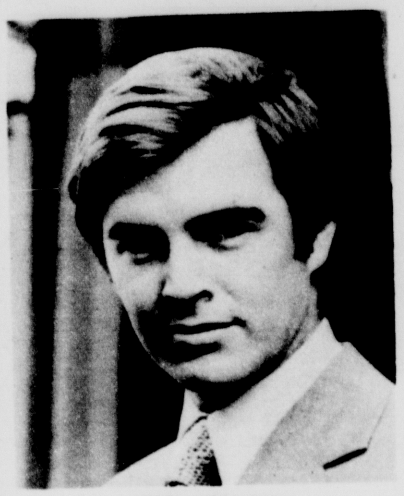

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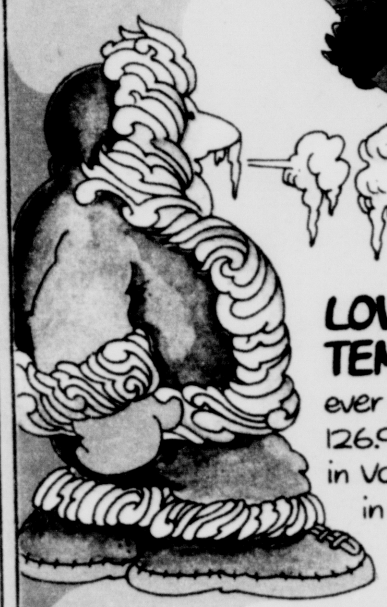

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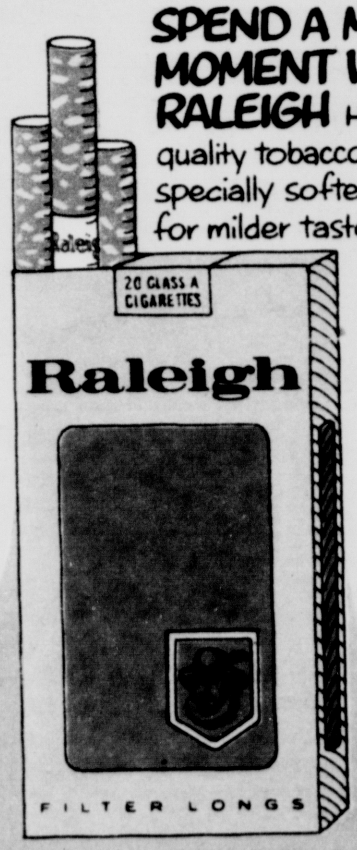

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What in the World!

ANDY AND MINDA
Definitely cricket with Andy

Singer Andy Williams tossed aside his favorite golf clubs and took up a cricket bat to try his hand at a match. In London at the start of a European tour, he also found someone who was cricket: pretty Minda Feliciano. She showed Andy around town during his stay there, and on one night out with Minda at a West End Club, he became so enchanted while holding her hand that he suddenly broke into a Hawaiian wedding song—a bit off-key, it's said, due to the late hour. Then Andy dashed off to Germany to give concerts, and Minda went on a yacht holiday in St. Tropez.

All's fair in love and in the war against drugs. A 35-cent coloring book (which you can get free) is the latest weapon in the struggle to keep kids away from drugs. "Katy's Coloring Book About Drugs & Health," put out by the Bureau of Narcotics and Dangerous Drugs for preschoolers and kids in the early grades, teaches that drugs "make sick people well," but "can make well people sick." President Nixon has commended General Mills for offering the book through a coupon on the back of 50 million of its cereal packages. The book will be sent free to FAMILY WEEKLY readers who write to the National Clearinghouse on Drug Information, Box 1706, Rockville, Md. 20850.

SEN. EDWARD KENNEDY
Shocked at U.S. health care

Sen. Edward Kennedy: "I am shocked to find that we in America have created a health care system that can be so callous to human suffering, so intent on high salaries and profits, and so unconcerned for the needs of our people. American families, regardless of income, are offered health care of uncertain quality, at inflated prices, and at a time and in a manner and a place more suited to the convenience and profit of the doctor and the hospital than to the needs of the patient. Our system especially victimizes Americans whose age, health, or low income leaves them less able to fight their way into the health care system. . . . The health care industry strongly protects the profits and rights of the provider, but only weakly protects the healing and rights of the people. . . . Smaller countries spend smaller amounts on health care than the U.S., and they give more health care to their people." From "In Critical Condition" (Simon and Schuster, $6.95), compiled from Senator Kennedy's research as chairman of the Senate Health Subcommittee.

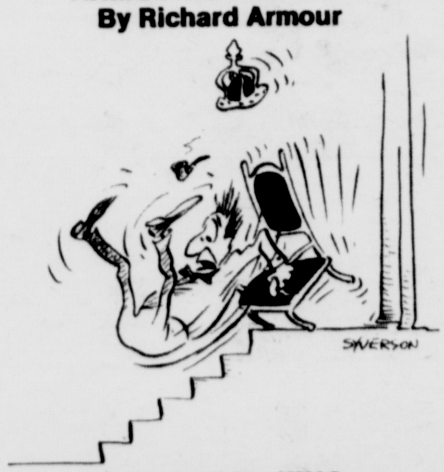
DATES: National Stamp Collecting Week and National Children's Book Week begin **Monday.** The National Conference of Catholic Bishops meets in Washington, D.C., **Monday.** The American Heart Association meets in Dallas, Texas, **Tuesday.**

BIRTHDAYS (all Scorpios): **Sunday**—Princess Grace of Monaco 43. **Monday**—Oskar Werner 50. **Tuesday**—Brian Keith 51; Veronica Lake 53; Prince Charles 24; Barbara Hutton 60; Mamie Eisenhower 76. **Wednesday**—Petula Clarke 38; W. Averell Harriman 81. **Thursday**—Burgess Meredith 64; Fibber McGee (Jim Jordan) 76; Rock Hudson 47; Tom Seaver 28. **Saturday**—Johnny Mercer 63; Alan B. Shepherd 49; Eugene Ormandy 73; Marcello Mastroianni 48.

BIRTHDAY PEOPLE:
Prince Charles and Barbara Hutton

Quips & Quotes

ARMOUR'S ARMOURY
By Richard Armour



NO LONGER KING

There has been a palace revolution, and Dad is no longer king in his castle, according to a sociologist. —*News item*

There's been an unexpected coup,
Not bloody, but as bad,
And he who ruled is finished, through.
I say, for one, "Poor Dad."
Dad watches on TV the things
The others want to see.
He shares the fate of most ex-kings,
A sad, sad sight is he.
He reads the paper (just the parts
The others choose to pass).
He gets the car (let's hope it starts)
When it's in need of gas.
I sympathize with Dad today,
Now he is on the shelf.
The reason is, if I must say,
That I'm a Dad myself.

THROUGH A CHILD'S EYES

Kids see life differently. Send original contributions to "Child," Family Weekly, 641 Lexington Ave., N.Y., N.Y. 10022. $10 if used—none returned.

One Sunday morning I suggested to my stepson that we fix up a breakfast tray to serve his father breakfast in bed.

Sandy looked at me rather strangely and asked, "Why? Don't you like to watch him eat?"

—*Mrs. F. E. Pope*
Key West, Fla.

JULIET LOWELL'S CELEBRITY LETTERS

Juliet Lowell, author of the all-time best-seller "Dear Sir," collects unintentionally humorous letters to and from people in all walks of life.

To Robert C. Seaman, Jr.
Secretary of the
Air Force

Dear Mr. Secretary:
Why don't we make planes out of mirrors. Then when the enemy plane approaches, the pilot would be blinded by the reflection of the sun on the glass and so could be destroyed easily. Of course it might be objected that the enemy will catch wise and start to make their planes out of mirrors, too. But there's an answer to this. Our pilots will wear sunglasses.

Jack H_____

Epitaph on the Medford, Ore., grave of a hypochondriac: "I told you I was sick." —*Funny Funny World*

By Frank Baginski

LITTLE EMILY

"Mom told me that you brought me into the world—are you an astronaut?"

Select The Kind Of Music You Like Best...

Start saving immediately with

Any 6 selections in the category you choose For Only 99¢

Worth up to $65.88 at regular Music Service prices.
You merely agree to select as few as six more hits at regular Music Service prices in the next two years

Enjoy Top Savings On Top Hits!

Start Saving Now! Indicate the 6 Cartridges, Records or Cassettes you want on the coupon, mail it today. (Sorry; no mixing.)

Free Magazine! Free Choice! Every four weeks, illustrated MEDLEY brings news of over 350 selections and features a "Selection of the Month" in your favorite music category. And, four times a year, you receive special sale issues featuring a "Bonus Selection" and alternates at great savings. No need to buy a selection every time. You merely agree to buy 6 more hits in the next two years at regular Music Service prices... usually $6.98 for Tapes, $5.98 for Records. Choose from top labels like RCA, A&M, Reprise, Atlantic, Atco, Warner Bros., London, Parrot, Decca, Mercury, Bell... over 40 more!

Automatic Shipments! To get the regular "Selection of the Month" or the special sale "Bonus Selection," do nothing; they will be sent automatically. If you want other selections, or none, advise us on the card always provided and return it by the date specified. (You always have at least 10 days to decide.)

Free Charge Account! As a member in good standing of the RCA Music Service, you pay only after you receive your selections and are enjoying them at home!

Cancel whenever you wish after completing your membership agreement by notifying us in writing. If you remain a member, choose 1 selection FREE for every 2 you buy at regular Music Service prices... a one-third saving! (Small shipping-service charge is added to each order.)

Free 10-Day Trial! You must be satisfied or return your 6 selections within 10 days and owe nothing. You've nothing to lose; mail coupon today!

RCA

SEND NO MONEY — MAIL COUPON TODAY!

Mail to: RCA MUSIC SERVICE, P.O. Box RCA 1, Indianapolis, Ind. 46291

Please accept my membership application in the RCA Music Service and send me the 6 hits I have chosen for 99¢. I agree to buy as few as six more at regular Music Service prices in the next two years, after which I may cancel my membership. **I understand I may refuse the automatic shipment of each "Selection of the Month," order other selections, or none, by returning the dated card always provided.** (Small shipping-service charge added to each order.)

Send me these selections in (check **one** only):

- ☐ 8-Track Tape **CARTRIDGES**
- ☐ **RECORDS**
- ☐ **CASSETTES**

RUSH ME THESE 6 SELECTIONS (Indicate by number):

I am most interested in the following type of music — but I am always free to choose from every category (check **one** only):

- ☐ **Popular** (Instrumental/Vocal Moods)
- ☐ **Country & Western** ☐ **Classical**
- ☐ **Today's Sound** (Rock/Soul/Folk)
- ☐ **Broadway-Hollywood-TV**

☐ Mr. ☐ Mrs. ☐ Miss .....

Address.....
(Please Print)

City.....State.....

Phone..(.....).....Zip.....
Area Code

Limited to new members, continental U.S.A. only; one membership per family.

S-LT (T-H)

More Hits to Choose:

- Johnny Cash: Original Golden Hits, Vol. 1 04024
- Yes: Fragile 20107
- The Sound of Music: Original Soundtrack 00046
- Nilsson: Nilsson-Schmilsson 21964
- Johann Strauss' Greatest Hits 10143
- Herb Alpert & Tijuana Brass: The Beat of Brass 12523
- Led Zeppelin: "Zoso" ..12014
- Best of Jim Reeves 00267
- Dean Martin's Greatest Hits 03313
- Loretta Lynn: One's On The Way 14117
- Cat Stevens: Teaser And The Firecat 20075
- Best of Henry Mancini ..00222
- Best of Porter Wagoner & Dolly Parton 13193
- Humble Pie: Smokin' ..13756
- Jerry Lee Lewis: The "Killer" Rocks On 13807
- Joan Baez: Come From The Shadows 13891

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In Combination With the Sunday Morning Capital

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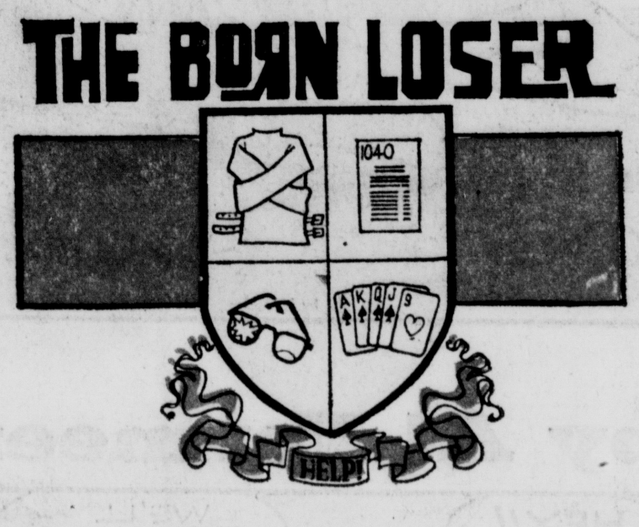
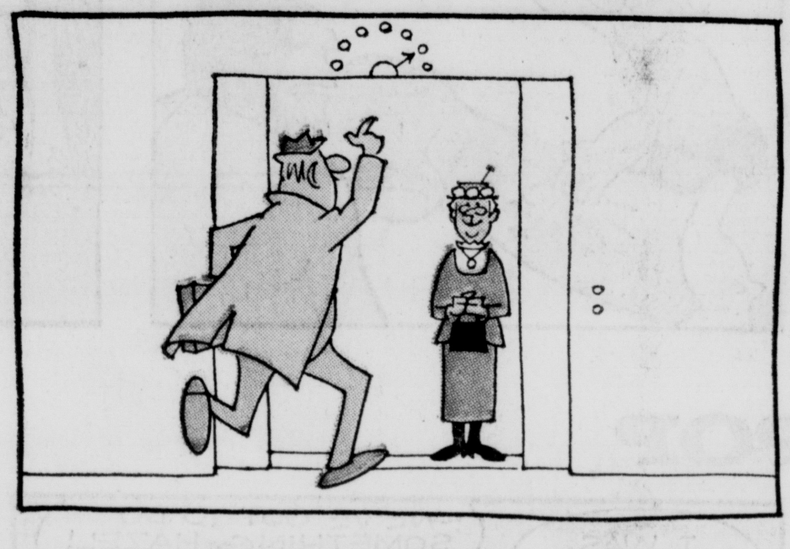
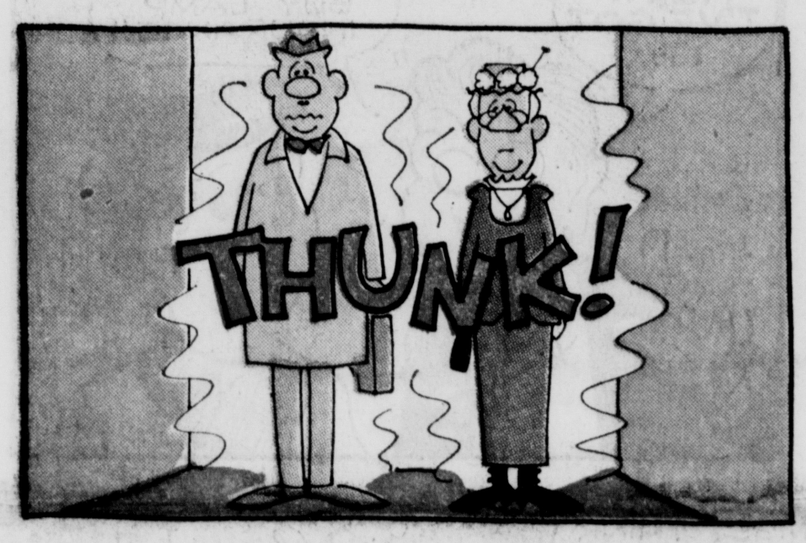
Comics

AMERICA'S FAVORITE
Family Entertainment
IN FULL COLOR
SUNDAY, NOVEMBER 12, 1972

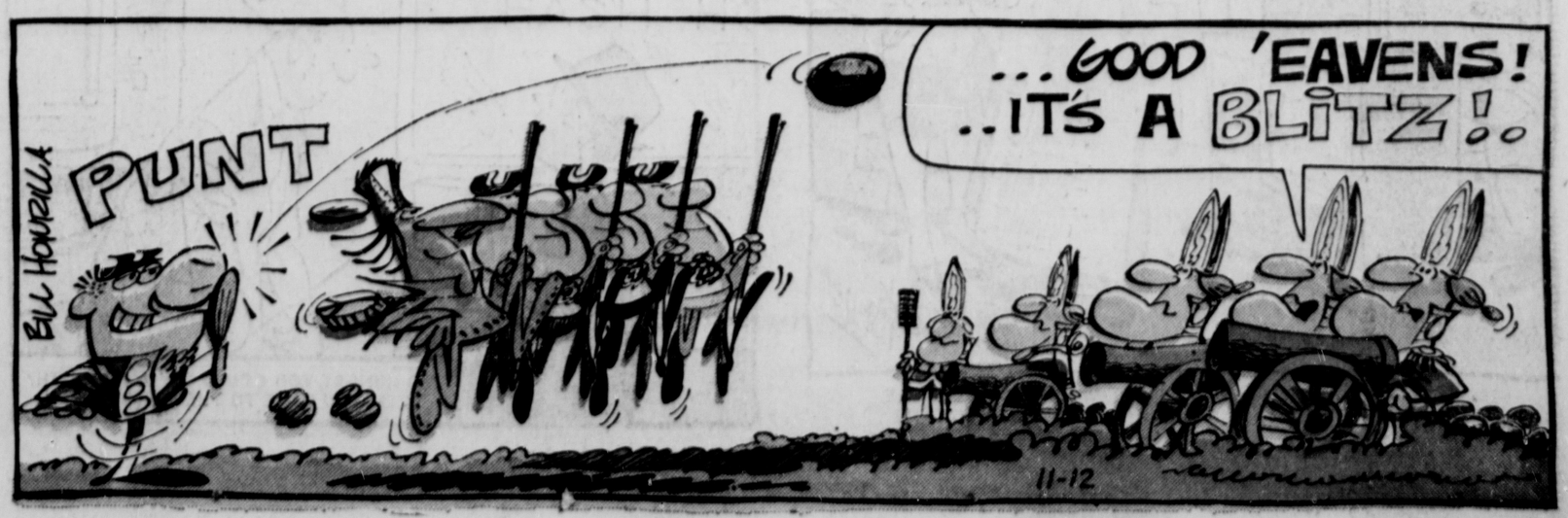
THE BORN LOSER





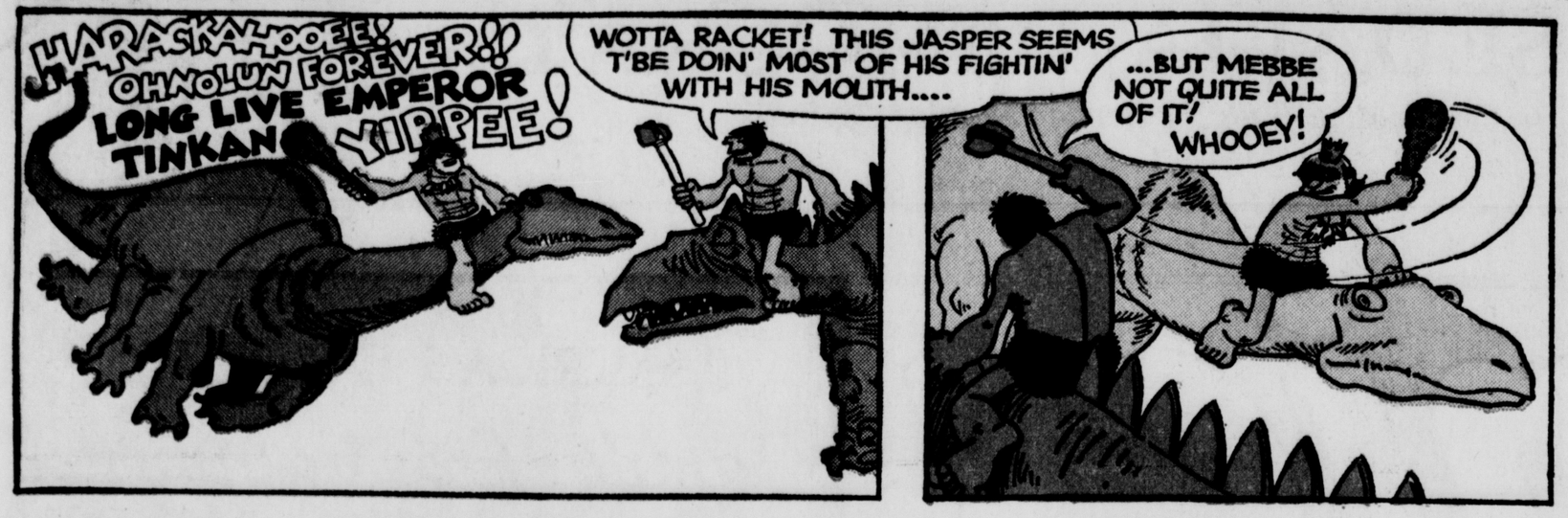


SGT. STRIPES...FOREVER by Bill Howrilla



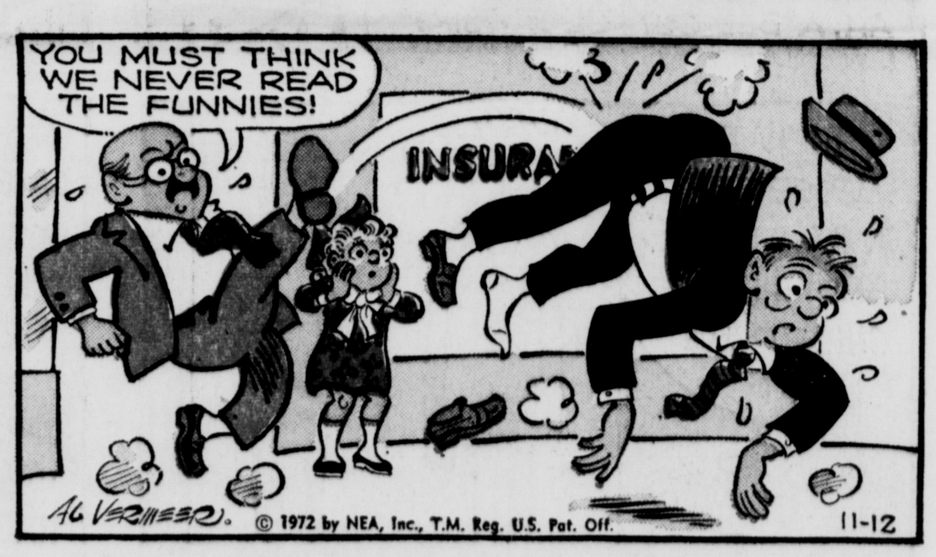
ALLEY OOP

by V. T. Hamlin



PRISCILLA'S POP

by Al Vermeer

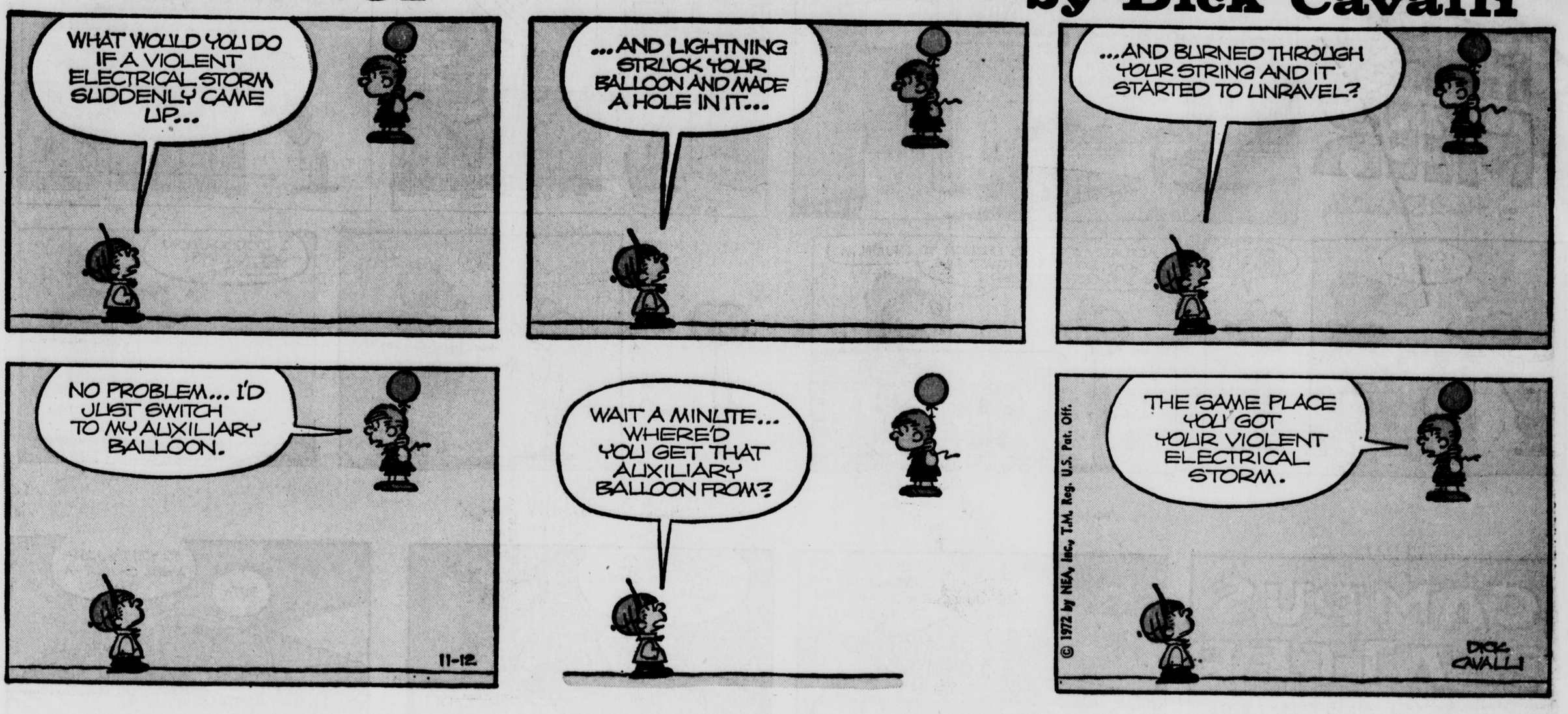


CARNIVAL

"I CALLED HIM! WHEN I CAME IN AND SAW NO FOOTBALL GAME ON, I NATURALLY ASSUMED THE SET WAS OUT OF WHACK!"

WINTHROP

by Dick Cavalli



FRECKLES AND HIS FRIENDS

by HENRY FORMHALS

T.M. Reg. U.S. Pat. Off.

JOHNNY WONDER

by Dick Rogers

TAKE AWAY *ONE* STICK SO THAT THERE WILL BE ONLY 3 SQUARES

(SEE ANSWER BOX)

CAN YOU NAME SOME OF THESE CREATURES THAT MAKE THEIR HOMES IN TREES?

1 2 3 4 5 6 7 8

(SEE ANSWER BOX)

MINI facts....

THE FIRST BICYCLE WAS THE WALK-ALONG (ABOUT 1790).

11/12

ANSWER BOX

STICK SQUARES... REMOVE THIS STICK TO MAKE 3 SQUARES.

THREE SWELLERS...

1 SKUNK
2 OPOSSUM
3 SQUIRREL
4 RACCOON
5 OWL
6 WOODPECKER (BIRDS)
7 MONKEY
8 PORCUPINE

NATURE COLORS

CHIHUAHUAS...

THE LITTLE CHIHUAHUA IS THE WORLD'S SMALLEST DOG. IT MAY WEIGH FROM 1 TO 6 POUNDS AND STAND ONLY 5 INCHES HIGH. TWO FULL-GROWN DOGS WILL EASILY FIT IN A MAN'S HAT.

COLOR THE CHIHUAHUAS BROWN

THIS WEEK'S TOP PRIZE QUESTION:

KAY NELSON OF WILLMAR, MN. ASKS:

"WHY DO CATS HAVE WHISKERS?"

THE LONG, STIFF HAIRS THAT GROW FROM THE SIDES OF A CAT'S NOSE ARE OFTEN CALLED WHISKERS. THE WHISKERS ACT AS FEELERS AND HELP THE CAT FEEL ITS WAY AROUND IN DARK PLACES AS IT PROWLS AT NIGHT.

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JOHNNY IS SENDING WORLD ALMANACS TO: ALAN TUCKER, BUYEA, OH; MARY GILLAND, TRENTON, FL; DUANE WEBB, LOGAN, UT; SONIA DE LA CRUZ, ALICE, TX

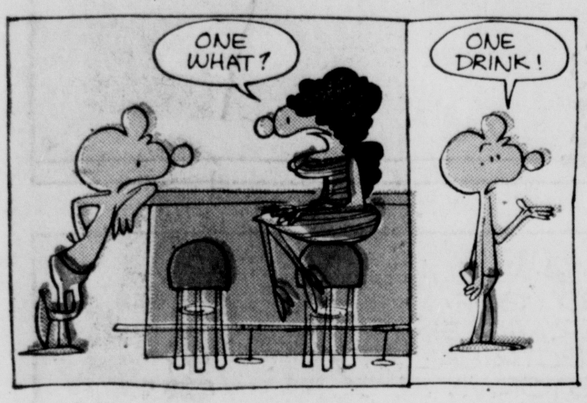
HEY, GROUP!

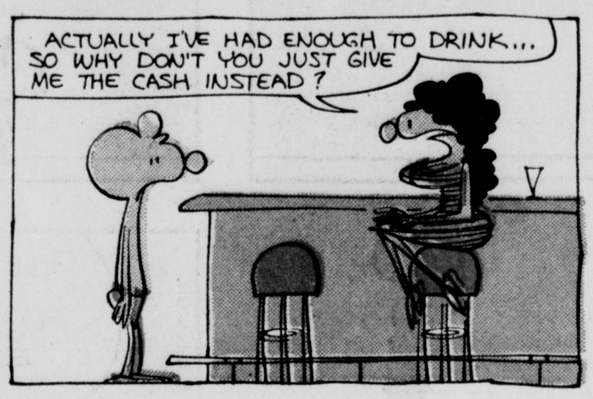
One of the valuable prizes above for question answered here each week, and library editions of the World Almanac for the next four best! Send your question and age to:

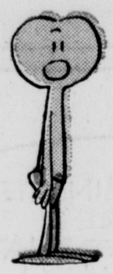
Johnny Wonder
(c/o this newspaper)
P.O. Box 1335 (SUNDV)
Santa Cruz, Calif. 95060

EEK & MEEK

by Howie Schneider







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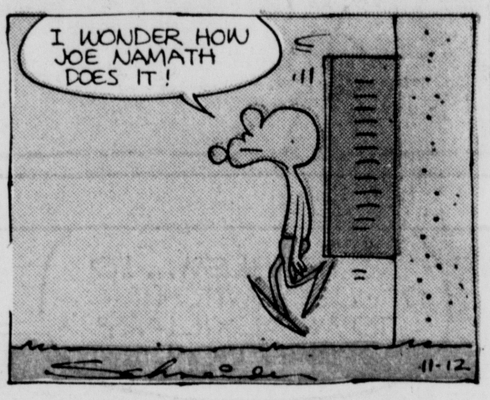
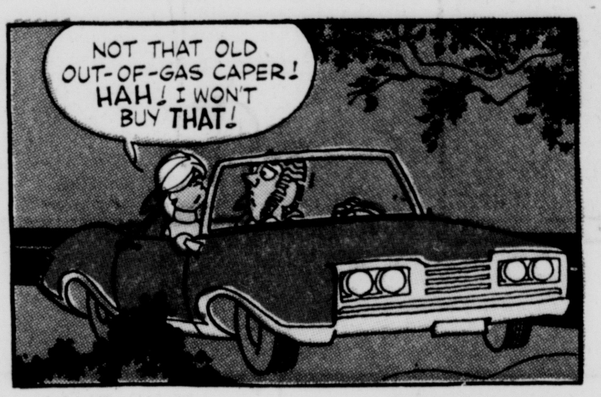
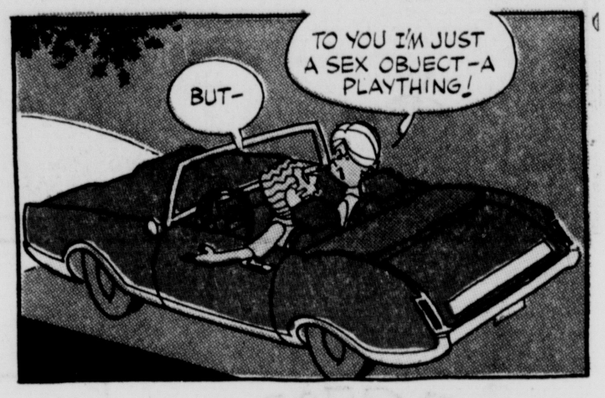


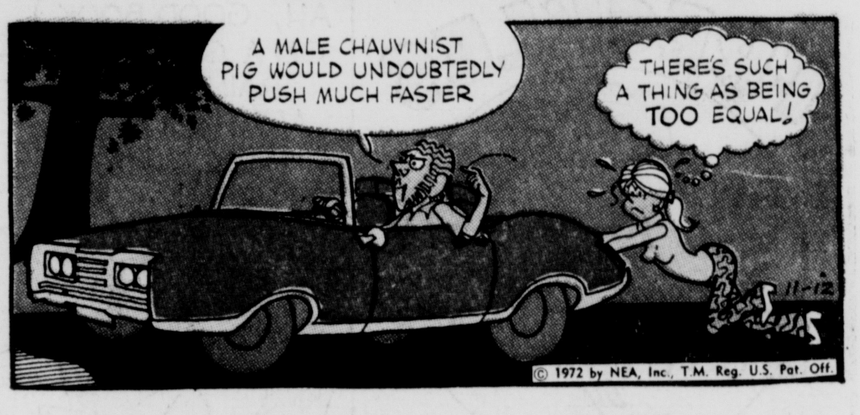
CAMPUS CLATTER

FROM DOOLITTLE COLLEGE

by Larry Lewis







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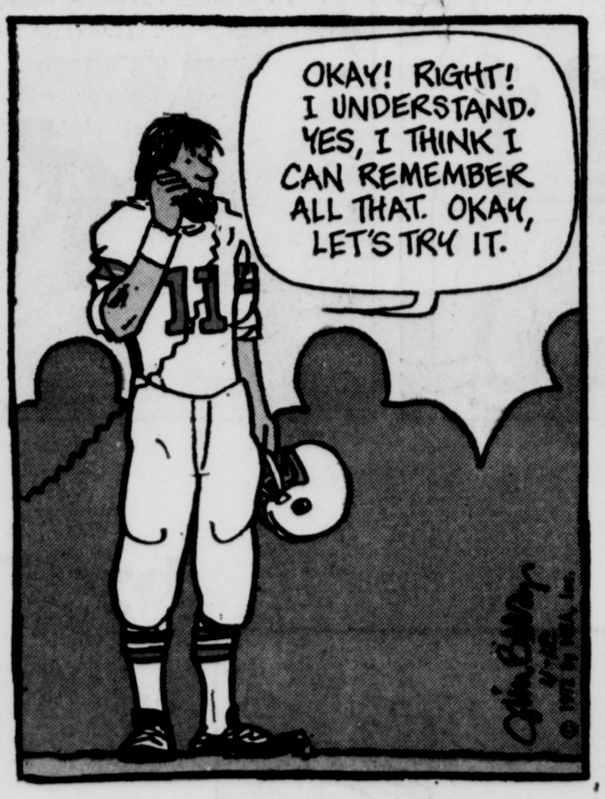
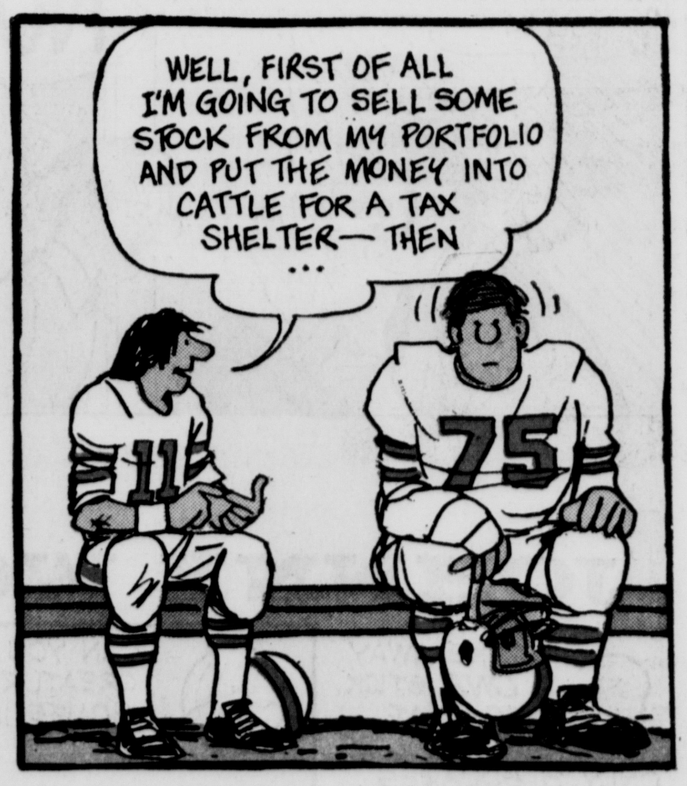
BERRY'S WORLD





SHORT RIBS

by FRANK O'NEAL

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PATTERNS

Sew-Pretty

You'll find this pretty lingerie easy to sew. No. 8207 with PHOTO-GUIDE is in Sizes 38 to 50 (bust 42-54). Size 40, 44 bust: slip, 3¼ yards 45-inch; panties, 1 yard.

8207
38-50

8211
2-10 yrs.

Please Her

A sleeveless pantsuit is sure to delight the young lady. No. 8211 with PHOTO-GUIDE is in Sizes 2 to 10 years. Size 4: 1¾ yards 45-inch.

8194
7-15

Color-Trimmed

A simple-line dress takes on color when trimmed with bias-banding. No. 8194 with PHOTO-GUIDE is in Sizes 7 to 15 (bust 31-37). Size 9, 32 bust: 2¾ yards of 45-inch.

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TO ORDER *Send 75¢ each with name, address, pattern number & size to PATTERNS (c/o this newspaper), Box 4388, Midtown Station, New York, N.Y. 10018*

POLLY'S POINTERS

DEAR POLLY—An old piano bench makes a fine play table for children, and low stools may be placed around it. It also provides storage space for crayons, drawing paper and games.—JOSEPH

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•

DEAR POLLY—If your plastic garbage bags keep slipping down into the can, put a large elastic band around the top of the can and slip the folded-down top of the bag under the elastic. Plastic adhesive tape also works fine, if attached in three or four places.—DORIS

•

Polly pays $1.00 for every idea used. Send them to her, c/o this newspaper.

DEAR POLLY—Rust stains in the sink will vanish when rubbed with a wet cloth dipped in cigarette ashes. Brass and copper can be polished the same way.—MARY M.

•

DEAR POLLY—I am a brand-new mother who wishes to share a discovery with others also new at this. A 10-quart pot with a round cake cooler rack inside makes a perfect and inexpensive sterilizer.—SHARON

•

DEAR POLLY—I suggest using masking tape and applying plastic storm windows to the inside rather than the outside of a window. This saves the house from nail holes. Since the plastic is applied from the inside, you stay warm and comfortable while doing the job.—SANDY

•

DEAR POLLY—Here's a great way to salvage a stretched-out wig. String a narrow width of elastic through the edge of the net and it will fit like new again.—DOROTHY

DEAR POLLY—It was a problem to know where to put our puppy at night, especially when the weather was cold, but we solved this by putting an old rug in an empty bathtub, added a few of his toys and then put the puppy in. This is quite convenient and not at all messy.—GEORGE

•

DEAR POLLY—Putting in zippers is a snap if transparent tape is used to hold them in place. Baste the seam closed, press open, tape the zipper face-down along the basted seam—on the wrong side of the fabric, of course. The tape holds the zipper flat as you sew, and then remove the tape and basting. This tape is also great for holding rickrack, decorative braid and other trimmings in place. Do avoid stitching through the tape as it will stick to the needle.—DEBBIE

•

DEAR POLLY—I am unable to kneel or stoop when I want to trim or weed my flower beds so my husband cut the end gate from a child's wagon. I sit on the wagon and push it along, using a child's rake for my work. This works fine.—MARTHA

2004

12x21 INCHES

Nativity Scene

This lovely Nativity scene can be used on the window or wall this coming Holiday Season. Pattern No. 2004 contains picture—12"x21"; full painting and finishing directions.

TO ORDER *Send 60c with name, address, pattern number and size to NEEDLEWORK (c/o this newspaper), Box 4388, Midtown Station, New York, N.Y. 10018.*

BUGS BUNNY by Stoffel & Heimdahl

OUT OUR WAY by Ed Sullivan

The Willets

AMANDA PANDA by Course & Millie

CAPTAIN EASY by Crooks & Lawrence

OUR BOARDING HOUSE by Les Carroll